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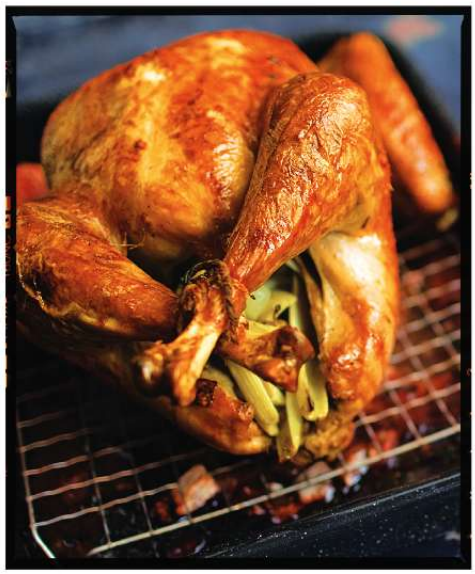

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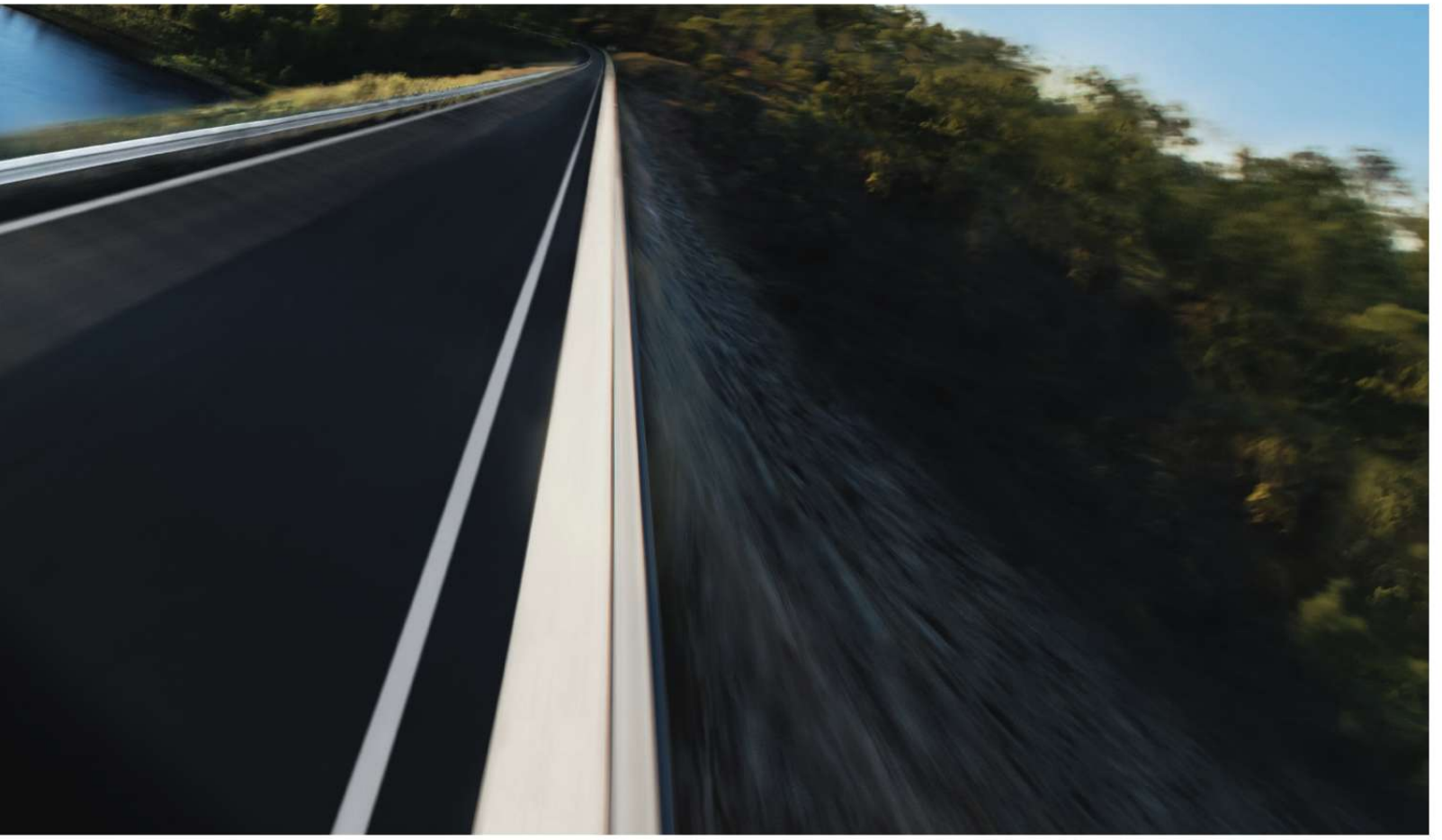

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SAVEUR

Cover *Turkey Five Ways* Photographs by Todd Coleman

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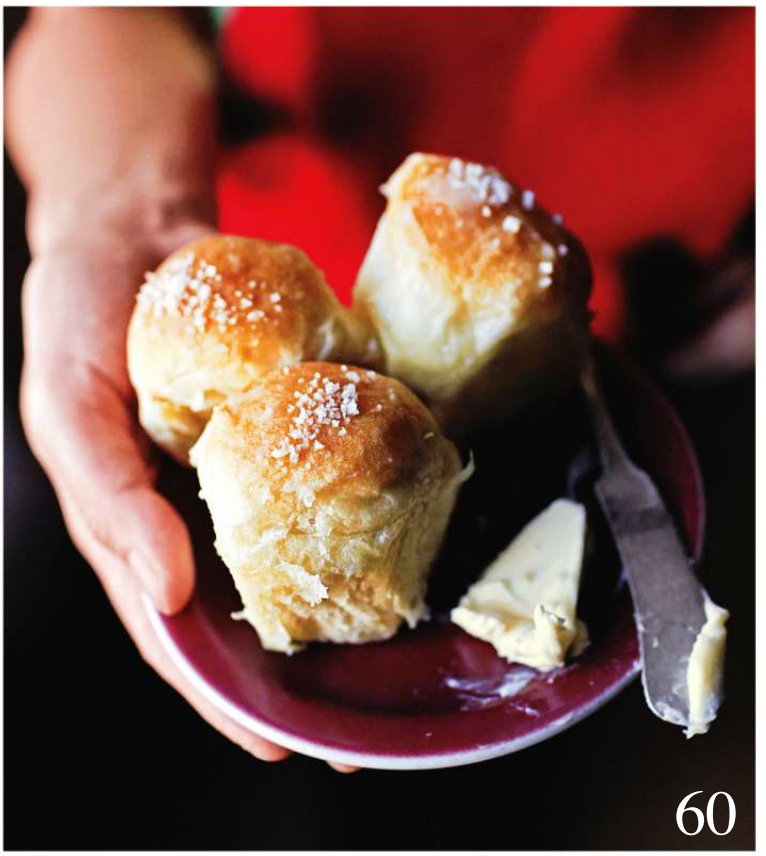

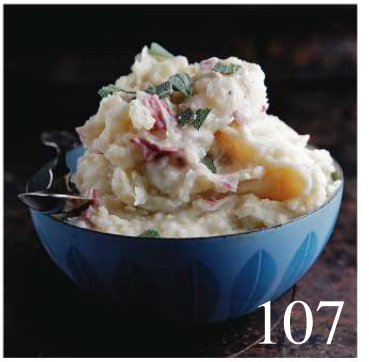

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FIRST

We'll Always Have Paris

After all these years, the city's bistros really deliver

Over the past few years, I've criss-crossed the globe to produce stories for this magazine. It's been a gift, really, to be able to experience such an amazing range of foods in their natural elements—beautiful vegetarian cooking in the Indian province of Gujarat; burgers in Los Angeles; taquerias in Mexico, markets in Denmark, and fish fries in Milwaukee, to name just a few.

The city that I find myself returning to most often, though, is Paris. This isn't exactly surprising: Paris is one of the most important food cities in the Western world; the place where Escoffier canonized French classical cuisine, where Julia Child found her calling, and where practically every notable French chef—from Paul Bocuse to Daniel Boulud to Laurent Tourondel—cut his teeth and honed his craft. So, I was thrilled to go back with photographer Landon Nordeman to produce Alexander Lobrano's story about Paris bistros. In fact, it was pretty much the dream assignment.

Executive Food Editor Todd Coleman on his birthday, at Aux Lyonnais.

The bistro, after all, is a culinary touchstone for the rest of the world—something like the diner is in the United States or the trattoria is in Italy. When people think about Parisian food, they think of a bustling yet cozy bistro, with patrons dipping slices of baguette into the little pools of garlicky parsley–butter sauce left over in their escargot plates. And they're right. Bistros are where Parisians really eat, day in and day out. The food—steak frites, country pâté, and, yes, escargots—is unfussy yet perfect. The environments are classic but stylish. In other words, these places are *très* French.

We arrived in Paris hungry. On the first day, we scouted out the bistros where we'd be shooting. Most of the places in Alec's story have been beloved for decades, if not centuries, and each one has a personality of its own. At Allard, the most formal of the bunch, the waiters wore pressed tuxedos and the food was old-school: elegant dishes like grilled turbot in *buerre blanc* sauce and roast duck with olives. At L'Ami Louis, the vibe was clubbier and more casual, and so was the food. While slicing into a perfectly roasted chicken with sides of potato galette and watercress salad, I realized that while these bistro dishes represent the best of French cooking, they would also be right at home on any American table—tender little steaks slathered in a cream sauce spiked with cognac and mustard; crunchy celery root dressed in tart, garlicky sauce; and, of course, the most incredible french fries on earth.

We were welcomed with open arms that day, even in the kitchens. You always hear about the regiment and reverence of Parisian restaurant kitchens, and on other visits to Paris, I've had an almost impossible time documenting what goes on there. But that day, maître d's whisked Landon and me into the back of the house and let us observe the *chefs de partie* and *commis* in action. It was thrilling to see some of the fundamental techniques I'd learned in culinary school—the making of stocks, the basic sauces, the delicate braises—as well as some nifty tricks of the bistro trade (SAVEUR's test kitchen director, Hunter Lewis, highlights eight of them on page 107).

At the end of that busy first day, we found ourselves eating dinner in the midst of the happy dining room at Aux Lyonnais, an ancient bistro now run by the juggernaut chef Alain Ducasse. After I'd polished off one of the most tender veal breasts I've ever tasted, the staff brought out a *tarte sucrée*, a sweet custard pastry, with a candle in it. It was my birthday. It had been such an exciting day—a celebration in its own right—that I had simply forgotten. Landon had tipped off the waiters. I was this short of crying. Thank you, Paris. —*TODD COLEMAN, Executive Food Editor*

LANDON NORDEMAN

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FARE

Destinations and Detours from the World of Food, plus Agenda and More

Staying Dry

The potions are potent at this teetotalers' bar

THE WINTER WIND chills your bones as it gusts down the main street of Rawtenstall, in the county of Lancashire, in North West England. It can make you feel as battered as the cod in the chip shop. In the former mill towns that cling to the Pennine mountains, they have a term for the bluster: "It's proper parky," they say. Then they add, "Cheer up, lass. Have a Fitzpatrick's tonic."

Mr. Fitzpatrick's is the last temperance bar in Britain, and I get a glow just thinking about the kick of its Ginger Cordial, or the creamy finish of the Dandelion & Burdock. It's part of my heritage; I was brought up in nearby Manchester, where such botanical pick-me-ups were once as much a part of the local diet as oven-bottom barms (buns baked in the bottom of the oven) and Bury black puddings (a local variety of blood sausage).

During the Industrial Revolution, the region experienced a massive population influx. The easy availability of ale and gin led to widespread alcoholism, and in response, the Temperance Movement began in the Lancashire city of Preston in 1835. Prohibition was never legislated here, but nonalcoholic bars sprang up to promote abstinence from the "demon drink." The Fitzpatricks, an Irish family of herbalists, started their business in 1899. At their peak, they had around 28 shops. Interest in "taking the pledge" faded after World War II, and the Rawtenstall location is the sole survivor.

A Temperence Movement rally circa 1900 in Manchester, England.

Chris Law, the present owner, has ensured that the tiny Victorian bar still looks much as it ever did: ceramic tap barrels; shelves lined with jars of medicinal herbs, roots, and extracts. Law makes the old-fashioned cordials on the premises using natural extracts sweetened with sugar, and regulars still like to pop in for their favorites. The original formulations are little changed; choices include malted Black Beer & Raisin, and earthy Sarsaparilla Cordial, diluted with still or sparkling water and drunk hot or cold. Teens prefer garnet-red Blood Tonic with its distinctive taste of raspberry bubble gum. As Chris wryly observes, "I don't think they realize it's made with rose hips and nettles."

—*Clarissa Hyman*

GINGER CORDIAL

MAKES 3 CUPS

Use this delicious syrup to flavor all kinds of drinks, including lemonade and tea. To make a simple soda, put a half cup of cordial in a tall glass and fill it with one cup of sparkling water.

- **2 cups sugar**
- **1 4" piece of ginger, peeled and chopped**
- **Peel of 1 lemon**
- **1 cup fresh lemon juice**

In a 2-qt. saucepan, combine sugar, ginger, lemon peel, and 1 cup water. Bring to a boil, stirring occasionally, and cook until sugar is dissolved, about 5 minutes. Add lemon juice and boil 1 minute more. Remove pan from heat. Set a fine mesh sieve over a large measuring cup. Strain liquid and transfer to a bottle. Keeps refrigerated for up to 3 weeks.

Smooth Vanilla Ice Cream Float | *Icy Spicy Ice Cream Float* | *Blood Tonic Cordial* | *Sarsaparilla Cordial* | *Cream Soda Cordial* | *Dandelion & Burdock Cordial* | *Ginger Cordial*

FROM TOP: BRITISH FILM INSTITUTE; TODD COLEMAN (7)

Culture Club

Glitterati give thanks on the cliffs of Big Sur

I've always cherished Thanksgivings at Nepenthe, my grandparents' storied restaurant in Big Sur, California. My mother's parents, Bill and Lolly Fassett, opened Nepenthe in 1949 on a cliffside property they'd fallen in love with and then purchased from its owners, Rita Hayworth and Orson Welles.

My grandfather, the child of an astrologer, and my grandmother, whose grandparents founded the artists' colony of Carmel, fit right into Big Sur's bohemian culture. They envisioned Nepenthe—a Greek word for an elixir that erases grief—as a place where people could forget their worldly cares and draw inspiration from the ocean views, the architecture (the restaurant was built by a student of Frank Lloyd Wright), the guests (painters, poets, vagabonds, and a few celebrities, like the writer Henry Miller), and, of course, the food. The restaurant became known for delicious, whimsically named dishes like the Phoenix Special, a steak slicked with Gorgonzola–caramelized onion butter, and the Ambrosia Burger, slathered in zesty mayonnaise.

For Thanksgiving, my grandmother invited all of Big Sur. When I was a kid in the 1970s, the holiday began with her flamboyant friends, in silver chaps, arriving on horseback. While a half-dozen turkeys roasted in the open kitchen, we kids would play kick-the-can in the parking lot.

More than 60 years after Nepenthe first opened, a hundred or so guests still gather there on Thanksgiving. Last year, we served roast turkeys with sage stuffing, spicy buttermilk corn bread (see recipe below), and more. My aunt Holly Fassett, who now runs Nepenthe with her son, Kirk Gafill, baked dozens of pumpkin pies and Meyer lemon tarts. After dinner, a new generation of children played their own games, and Nepenthe was once again a place to savor food, family, and community. —*Romney Steele*

An African dance troupe performs at a Nepenthe gathering in the 1950s.

PIQUANT CORN BREAD

SERVES 8

This recipe is an adaptation of one in *My Nepenthe* by Romney Steele (Andrews McMeel Publishing, 2009).

- **⅓ cup unsalted butter, melted, plus more for greasing**
- **1 cup yellow cornmeal**
- **1 cup flour**
- **1 tbsp. sugar**
- **2 tsp. baking powder**
- **1 tsp. baking soda**
- **1 tsp. chili powder**
- **1 tsp. kosher salt**
- **¾ tsp. ground cumin**
- **1 egg, beaten**
- **1½ cups grated cheddar cheese**
- **¾ cup buttermilk**
- **½ cup milk**
- **¼ cup minced fresh cilantro**
- **2 jalapeños, minced**
- **½ medium white onion, minced**
- **½ red bell pepper, minced**

Heat oven to 400°. Grease an 8" x 8" baking pan; set aside. Whisk cornmeal, flour, sugar, baking powder and soda, chili powder, salt, and cumin in a bowl. In another bowl, whisk together butter and egg; stir in cheese, buttermilk, milk, cilantro, jalapeños, onions, and peppers. Whisk mixture into flour; pour into pan; smooth with a rubber spatula. Bake for 30 minutes.

5 to Try

Holiday Helpers

Cooking hotlines come to the rescue

1 Butterball Turkey Talk-Line *(800/BUTTERBALL; talkline@butterball.com)* For 30 years, turkey savants have been fielding more than 100,000 questions annually in the weeks before Thanksgiving. Most frequently asked: "How do I thaw this thing?"

2 Crisco Pie Hotline *(877/FOR-PIE-TIPS; crisco.com)* Let the pie pros coach you past soggy crusts and failed fillings, aided by online instructions at Crisco Pie Central.

3 Kentucky Legend Ham Hotline *(866/343-5058)* These folks give advice on buying, cooking, and carving ham. They also advise home cooks on what to do with all that's left over. One suggested solution entails using mushrooms and whipping cream to make a version of ham à la king.

4 Loews Wine Line *(facebook.com/LoewsHotels)* Certified sommeliers are using the social networking site Facebook to dispense wine pairing advice throughout the holidays, with suggestions catered to your menu delivered within 24 hours. This year's emphasis is on new-world selections, such as California pinot noir and Washington State riesling.

5 Ocean Spray Helpline *(800/662-3263)* The experts here can help alleviate cranberry fatigue with fresh recipes for cocktails, salads, and desserts like cranberry-ginger upside-down cake. If you opt against serving canned cranberry sauce, Ocean Spray operators will tell you how to make your own at home. —*Lizzie Munro*

TOP: TODD COLEMAN; BOTTOM: COURTESTY ROMNEY STEELE. ILLUSTRATION: BEPPE GIACOBBE/MORGAN GAYNIN

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Thai Pie

A popular sweet stop en route to Chiang Rai

For more than a decade, drivers on the highway between the cities of Chiang Mai and Chiang Rai, in northern Thailand, have been making a delicious stop: the pie shop at Charin Garden Resort. There, road-weary travelers sit down to cups of full-bodied coffee brewed from beans raised by nearby hill tribes. And, more important, they eat pie: sweet Chiang Rai pineapple pie and locally grown macadamia nut pie; pungent durian pie and honey-banana pie. There's a "pumpkin" pie made with kabocha squash, a toddy palm pie made with palm seeds, taro and mango cream pies, and the shop's most popular selection: coconut cream pie, made with the tender meat of just-picked fruit.

If some of the 30 or so rotating flavors seem distinctly American—strawberry and old-fashioned apple, for instance—that's because they are. The pies are the creation of proprietor Charin Singkarat, who moved from Bangkok, Thailand, to Los Angeles in the 1970s and lived there for 18 years. An avid home baker, this petite, determined woman took a pastry course and experimented with recipes from American cookbooks while working full-time as a medical records clerk. Eventually, she saved enough money to invest in land near Chiang Rai. Her plan was to open a bakery there, a dream she fulfilled in 1992 when she retired from her hospital job and moved back to her home country.

On a recent trip to Thailand, I tasted a slice of her famous coconut cream version. Tucked between a flaky butter crust and several inches of meringue topping is the pie's silky filling, rich with coconut milk and young coconut meat. It melted in my mouth.

Thankfully, Singkarat, at 86, has no plans to retire. Presiding on the day I visited over the resort's dining room, she watched me roll my eyes with pleasure as I polished off the pie. "I bake it fresh each day," she beamed. —*Barbara Hansen*

YOUNG COCONUT CREAM PIE

SERVES 8

The filling for this pie is made with young, tender coconuts (see page 114 for a source). Use a cleaver to cut off the top of each coconut; drain, reserving water, and scoop out the meat.

- **1½ cups flour**
- **¾ tsp. kosher salt**
- **10 tbsp. unsalted butter, cut into ½" cubes and chilled**
- **1 cup sugar**

- **6 tbsp. cornstarch**
- **4 eggs, separated**
- **1 cup chopped young coconut meat, plus ¾ cup fresh coconut water from inside coconuts**
- **¾ cup coconut milk**
- **½ tsp. vanilla extract**

1 Whisk together flour and ¼ tsp. salt in a bowl. Rub 8 tbsp. butter into flour until pea-size crumbs form. Add 4–5 tbsp. ice water; stir with a fork until a dough begins to form. Briefly knead dough; flatten into a disk and wrap in plastic wrap. Chill for 1 hour.

2 Heat oven to 425°. Roll dough into a 12" circle about ⅛" thick. Place in bottom of a 9" pie plate; trim edges to fit. Freeze for 20 minutes. Prick pastry with fork; line with parchment. Fill pie with dried beans; bake until set, 15–20 minutes. Remove paper and beans; bake until golden, 8–10 minutes. Let cool. Reduce oven to 350°.

3 Meanwhile, whisk together remaining salt, ¾ cup sugar, and cornstarch in a 4-qt. nonreactive saucepan along with yolks, coconut meat and water, and coconut milk. Bring to a boil; cook, stirring, until thickened, 1–2 minutes. Remove from heat; stir in remaining butter and vanilla. Pour filling into pie shell; set aside.

4 In a bowl set over a saucepan of simmering water, whisk remaining sugar and whites until a thermometer inserted into mixture reads 120°. Remove from heat; whisk whites to stiff peaks. Spread meringue over pie. Bake until golden brown, 12–15 minutes. Let cool.

COURTESY BARBARA HANSEN. ILLUSTRATION: SIMONA MULAZZANI/MORGAN GAYNIN

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BUICK ENCLAVE

Quest for Corn

Cuzco gigante's journey to the snack aisle

It is difficult to imagine a food with less culinary panache than the CornNut, that wallflower of the corner convenience store. But at the heart of its deep-fried crunch is an ancient Peruvian corn, which made its way to the United States thanks, in part, to the ambitions of a snack food entrepreneur.

Albert Holloway of Oakland, California, first sold the fried, salted whole kernels in the 1930s under the name Olin's Brown Jug Toasted Corn, marketing them as a suitable mate for beer. For years, the snack, which Holloway later rebranded CornNuts, was made from run-of-the-mill white Texas field corn. But just before World War II, Holloway opened the newspaper to an installment of "Strange as It Seems," a *Ripley's Believe It or Not!*–type feature. The article described a corn from Peru whose kernels were bigger than a quarter and so tender they could be eaten raw.

That miraculous corn was *Cuzco gigante*, a fat-kerneled variety raised by farmers 9,000 feet up in the Andes. (It's the same variety that today is often served, fried, alongside ceviche in Peru and at Peruvian restaurants in America.) Holloway was captivated, and it wasn't long before he began importing *Cuzco* to the United States. But the supply was always tight, and as prices rose, he thought he might do better by growing it domestically. The problem was, no one had ever successfully grown the variety in the States. He had no choice but to continue to use Peruvian corn.

Meanwhile, Donald Shaver, an up-and-coming plant breeder in Illinois who first came across *Cuzco* independently while working for a seed company, learned that CornNuts were made from the giant Peruvian kernels. A lightbulb went off. In the summer of 1956, Shaver enrolled in graduate school at the University of Illinois at Urbana-Champaign, determined to crack what he'd come to call the "Cuzco mystery." He got an acre of his own on the campus farm and started to experiment. Knowing that the CornNuts company was still importing *Cuzco gigante* from the Andes, Shaver contacted Holloway and shared his grand plan. The businessman was intrigued by Shaver's efforts, and CornNuts started to fund Shaver's ongoing research.

The challenges involved in adapting the crop to the American climate were considerable. *Cuzco*

Diner's Digest At the Little Owl restaurant in New York City, diners cram around the ten tables for chef-owner Joey Campanaro's brisket-and-short-rib burger, the meatball sliders, and, at meal's end, the chance to channel their inner diarist. Instead of delivering the check in the standard black folder, waiters tuck the bill inside a sketchbook and encourage sated guests to share their thoughts about the meal (or whatever else happens to be on their minds). The Little Owl has spawned more than 30 books full of free-form musings since the restaurant started the practice two years ago. Patrons may riff on the restaurant's name, as in the doodle above; give recommendations to readers on what to order; or offer opinions on life ("If the guy behind us does not marry the lady he's with, he's making a big mistake!") For other diners Campanaro's cooking is the inspiration, as in this haiku dated December 14, 2009: "The chicken was great! Perfect night for food and friends. Can't wait to return." —*Ian Shapira*

FROM LEFT: TODD COLEMAN; MICHAEL KRAUS

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C'EST VRAI

GATHERING AROUND A FIREPLACE ISN'T THE ONLY WAY TO CREATE MEMORIES THIS HOLIDAY SEASON.

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gigante is native to an area not far from the equator, where the days are short. The longer days at U.S. latitudes wreak havoc with the plant's physiology. "It just grows tall," Shaver says, "and vegetates all over the place"—which means it has thick stalks and huge leaves but few ears of corn. "It's not very sexual; you wouldn't get even a single ear on the stalk." No ears meant no kernels, and therefore no results worth anything to the people at CornNuts. As Shaver puts it, he "more or less nibbled away at the problem" for almost a decade.

That ultimately led him to the Salinas Valley, on the central California coast near Monterey, in 1963. Thanks to the sea breezes there, Shaver says, "you can get just about a perfect match with the plant's preferred temperature conditions." Two years later, Shaver engineered a plant that could be grown commercially,

THE CUZCO GIGANTE IS A CORN FROM PERU WHOSE KERNELS ARE BIGGER THAN A QUARTER AND SO TENDER THEY CAN BE EATEN RAW

which the Holloway family gratefully purchased.

For roughly the next decade, CornNuts grew its entire *Cuzco* crop in the Salinas Valley. Then, in the mid-1970s, the company shifted most of its production closer to the Fresno plant where the kernels are still roasted and bagged. In 1997, the Holloways sold out to Planters Peanuts—which was itself bought by Kraft in 2000.

Though CornNuts have changed somewhat since Holloway's reign—they come, for instance, in ranch, nacho cheese, and barbecue flavors—his contribution, and Shaver's, are lasting: the snacks, and countless imitations of them, are still made with *Cuzco* kernels. —*Matt Jenkins*

CLOCKWISE FROM LEFT: JON ARNOLD/ALAMY; PETER FOLEY/EPA/CORBIS; JIM ZUCKERMAN/CORBIS; COURTSEY PEAKDEFINITION.COM

Agenda November

5–7

DÍA DE LA TRADICIÓN
San Antonio de Areco, Argentina

The annual festival that honors José Hernández, the 19th-century Argentine politician and cowboy poet, is at its most raucous on the weekend before the November 10 national holiday. There are masterful displays of horsemanship and a grand gaucho parade in San Antonio de Areco, but many people come just for the food. At

the eagerly awaited *asado*, or traditional barbecue, celebrants enjoy empanadas, flame-roasted beef, grilled chorizo, and local wine. Information: turismo.gov.ar.

6–14

SHETLAND FOOD FESTIVAL
Shetland Islands, Scotland

The 100-island Shetlands archipelago in Northern Scotland enjoys 19-hour summer days, resulting in a copious fall harvest. At this two-year-old fest, a farmers' market offers local kale, turnips, and azure-skinned Shetland Black potatoes; wild seafood from the surrounding waters; and mutton. Chefs serve traditional fare like *reestit* (dried and cured) mutton, and workshops teach how to make bannock (griddle-cooked buttermilk bread). Information: shetlandfoodfestival.co.uk.

7 and 19

TORI NO-ICHI
(Rake Fair)
Tokyo, Japan

On the Chinese zodiac's days of the *tori*, or rooster, supplicants show up at the Temple of Tori in Tokyo's Asakusa neighborhood to pray for good fortune. Boisterous open-air markets spring up around the temples, where *kashira-no-imo* (taro) and *kiri-zansho* (a sticky rice-sansho pepper confection) are eaten in large quantities for their purported capacity to bring intelligence and good luck in the upcoming year, and bamboo rakes are sold to rake in wealth. Information: jnto.go.jp.

13–21

PUSHKAR CAMEL FAIR
Pushkar, India

Upwards of 50,000 camels converge in the desert to be dressed and shaved, paraded, raced, and traded at this annual mart held on the shores of India's holy Pushkar Lake. Food stalls and bazaars sell homemade pickles, chai tea, and digestives called *mukhwa* made of ingredients ranging from anise to *amchoor* (mango powder). Also customary are *pedas*: saffron-, cardamom-, and pistachio-flavored candies made to withstand long journeys across the sands. Information: rajasthantourism.gov.in.

14

NEW ORLEANS PO'BOY PRESERVATION FESTIVAL
New Orleans, Louisiana

Now in its fourth year, this festival is a mix of high- and low-brow entertainment, from panel discussions about the history of the famed French-bread sandwich, traditionally filled with meat or fried seafood, to the Ultimate French Bread Fight, in which locals battle it out with baguette swords. Endless variations of the po'boy are available, including classic fried oyster renditions, and less orthodox iterations, with ingredients such as chicken liver. Information: poboyfest.com.

15

NATIONAL GINGERBREAD HOUSE COMPETITION
Asheville, North Carolina

The roofs are lined with gumdrops and the windows are made of butterscotch at this 17-year-old annual competition in Asheville's historic Grove Park Inn. A panel of judges awards cash prizes to the makers of the year's best edible edifices, which remain on display until January 2, 2011. Information: groveparkinn.com

23

Birthday:
JOEY CHESTNUT
1983, Vallejo, California

Born hungry, apparently, Joey Chestnut won his fourth consecutive Nathan's Hot Dog Eating Contest this past July 4 at Coney Island, New York, by consuming 54 franks and buns in ten minutes (fewer than the 68 that earned him the prize in 2009). Nicknamed Jaws, the competitive eater has also chewed his way to world records in the pork rib, shrimp wonton, burger, grilled cheese sandwich, and tempura-fried asparagus categories.

26–27

GIVING THANKS: CELEBRATING 17TH-CENTURY FOOD TRADITIONS AT MISSION SAN LUIS
Tallahassee, Florida

This festival celebrates both the native Apalachee traditions and the Spanish colonial foodways of historical Tallahassee. Costumed interpreters re-create 17th-century cooking techniques, firing up the *barbacoa* (grill) to cook foods like smoked deer and shelling nuts for the almond-and-honey candy called *turrón*. Visitors can sip *cacina*, a tea made from the roasted leaves of the native yaupon holly. Information: missionsanluis.org.

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State Plates: Oregon

Go West

The settlers who forged the Oregon Trail opened a route to culinary riches. With its 430-mile Pacific coastline, mushroom-rich forests, lush valleys, and dynamic chefs, the state is a place of pure bounty. Its shores yield aquatic delicacies such as salmon and sturgeon, while the Hood River Valley's 35-mile Fruit Loop overflows with pear orchards, nut farms, and berry patches. It's no wonder this state awakened the taste buds of the legendary gourmand James Beard, an Oregon native, with its exciting local food culture. —*Lucy Burningham*

Five Great Portland Dishes

1. Fried **pepper-salted squid** with sweet grilled onions, the signature dish at Thien Hong, a restaurant that serves Cantonese and Vietnamese specialties.

2. A **Sauvie Island beet salad** with greens and a poached egg (left) at Evoe, a restaurant inside Pastaworks, one of Portland's original specialty food stores.

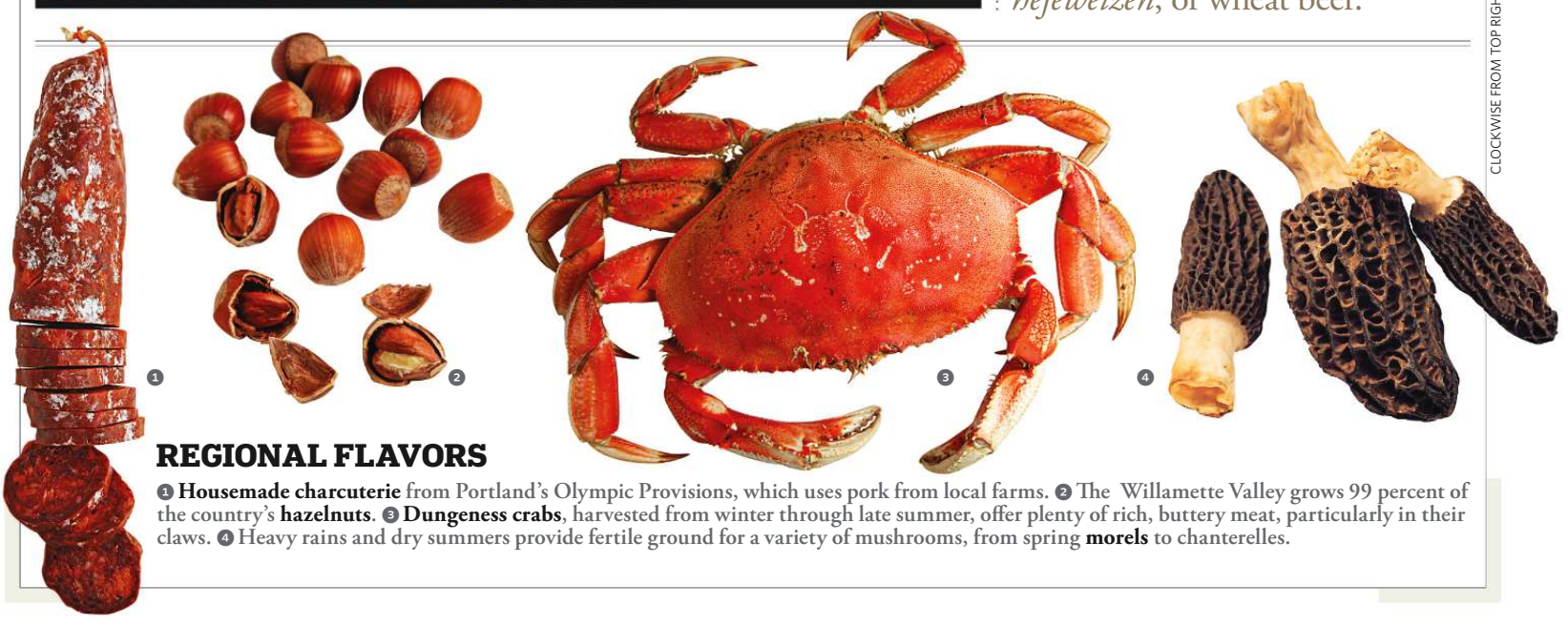
3. The only dish served at Nong's Khao Man Gai food cart: **khao man gai**, a Thai street snack of steamed chicken over rice with a side of broth, and for $1 extra, chicken liver.

4. Crispy sweetbreads (from animals raised at Junction City's Cattail Creek Lamb) in kidney–mustard sauce at the restaurant Paley's Place in Northwest Portland.

5. The **affogato**, a scoop of hazelnut gelato doused with a double shot of espresso at the Spella Caffè coffee cart.

Drink State

Oregon is home to some of the country's top winemakers, craft brewers, and distillers. No one thought about cultivating wine-producing grapes in the Willamette Valley until the 1960s, when growers planted cool-climate varieties, including one that became the area's signature: **pinot noir**. • In 1985, to use the fruit from his family's orchard, Steve McCarthy founded Clear Creek Distillery. Today, 30 pounds of Bartlett pears go into each bottle of his **eau-de-vie de poire**. And his labors have inspired other small-batch distilleries, such as House Spirits, makers of Aviation Gin. • A hop-growing state, Oregon is awash in beer. There are 36 breweries in Portland alone, including Widmer Brothers, which launched America's first *hefeweizen*, or wheat beer.



CLOCKWISE FROM TOP RIGHT: MICHAEL KRAUS; COURTESY CLEAR CREEK DISTILLERY; TODD COLEMAN (4); GARCIA/PHOTOCUISINE/CORBIS

REGIONAL FLAVORS

❶ **Housemade charcuterie** from Portland's Olympic Provisions, which uses pork from local farms. ❷ The Willamette Valley grows 99 percent of the country's **hazelnuts**. ❸ **Dungeness crabs**, harvested from winter through late summer, offer plenty of rich, buttery meat, particularly in their claws. ❹ Heavy rains and dry summers provide fertile ground for a variety of mushrooms, from spring **morels** to chanterelles.

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Canadian Craving

Jiggs dinner is a one-pot wonder

It was lunchtime at a Mississauga branch of the Royal Canadian Legion outside Toronto; the legion's banquet hall was packed with hungry transplants from the island of Newfoundland, on Canada's eastern coast. They'd all come—as I had—in quest of their home province's signature dish: a warming meal of salted beef and root vegetables called Jiggs dinner.

As a culinary critic, I'd gone, over the years, in quest of Europe's fabled one-pot meals: France's cassoulet or Asturias, Spain's bean-and-pork *fabada*. Yet all the while, my native Canada had its own full-flavored feast.

I first discovered it six years back, on a trip to Deer Lake, on Newfoundland's west coast. It was the most popular thing on the menu at the Big Stop, a family eatery and gas station jammed with locals and travelers. By the end of that trip, I'd realized that Jiggs dinner isn't just a dish served at restaurants; it's often an event in its own right, held in homes, churches, fraternal lodges, inns, diners, and even bars.

Jiggs dinner is a relative of corned beef and cabbage, that emblematic dish of the Irish diaspora—not surprising, considering that many Newfoundlanders trace their roots to Ireland. In the 17th century, when Irish immigrants began populating fishing villages along Newfoundland's coast and refrigeration was nonexistent, vessels sailing from the British Isles carried provisions of salt-cured meat, and colonists grew cold-weather root crops. "They had the meat, they had the vegetables," says Newfoundland culinary expert Karl Wells. "All they needed was a pot, water, and fire."

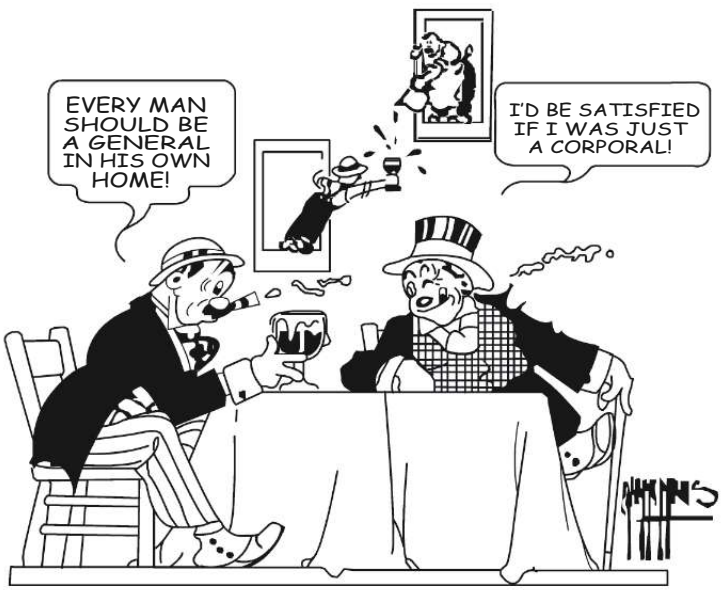
FOOD FOR THOUGHT

...one sip of this will bathe the drooping spirits in delight beyond the bliss of dreams. Be wise and taste.

—JOHN MILTON, *Comus*

Unlike the lean brisket traditionally used to make corned beef, the meat used in the Jiggs dinner is the cheaper, fattier (and, many would argue, more flavorful) navel, cut from the belly and ribs. Soaked overnight to subdue its salinity, first the salted meat is boiled, and then it's combined with cabbage, potatoes, carrots, and turnips. Into the pot goes a muslin bag filled with dried yellow split peas, which cook down to a thick "pease pudding" that's served on the side of the meat and vegetables. Pickled beets and mustard pickles are popular condiments. Some call it "salt beef and cabbage" or simply "boiled dinner"; the Jiggs name likely came from the character Mr. Jiggs, of the popular comic strip "Bringing Up Father" (which ran from 1913 to 2000). The top-hatted Mr. Jiggs (pictured seated on the right in the cartoon strip below) shared Newfoundlanders' fondness for a hearty boiled meal.

At the legion hall on the day I attended, I met Cec Piercey, who had driven over an hour to pack in with other Newfoundlanders and partake of what, back home, would be a regular Sunday supper. The vegetables were firm yet tender, and the pease pudding, whipped with butter, added a sweet, nutty note that balanced the briny beef. "To a Newfoundlander," said Piercey, "it's better than steak." —*Gerry Shikatani*



A panel from the comic strip "Bringing Up Father," featuring Mr. Jiggs.

Just Ask

Fowl Play

Solving the riddle of the turkey's name

Why is the Thanksgiving bird called a turkey? —*Mark Iwler, Pittsfield, Massachusetts*

The most likely explanation is that the turkey was brought to England from Europe in the 16th century by traders known as "Turkey merchants," the men who engaged in commerce along the eastern Mediterranean and in Seville. Unaware of its Central American roots, or its original name *uexolotl*, for that matter, the English

called the fowl "turkie-cock." The label stuck, and it wrought confusion: In his *Dictionary* of 1755, Samuel Johnson describes the turkey as "a large domestic fowl brought from Turkey." —*Dorothy Irwin*

Have a question? Send it to: just.ask@saveur.com; or Just Ask, SAVEUR, 15 E. 32 St., 12th floor, New York, NY 10016.

ONE GOOD BOTTLE At a restaurant recently, a waiter poured me a glass of honey-colored wine. It smelled of burnt sugar and tasted like autumn: a full-bodied mouthful of pears, raisins, and chocolate. It was, it turned out, **Macvin du Jura** ($38, Chateau D'Arlay), a fortified wine from France's Jura region, which borders Switzerland. Other French fortified wines are made by mixing wine with brandy, but Macvin du Jura combines brandy with the lightly fermented juice and must of chardonnay and earthy white savagnin grapes, then naturally ferments the blend in oak barrels for three years. The versatile result complements Thanksgiving's roasted bird as well as its apple pie. In fact, if you drink it as an aperitif, too, as they do in the Jura, it could be the only bottle you need this holiday. —*Karen Shimizu*

CLOCKWISE FROM TOP RIGHT: ANDRÉ BARANOWSKI; TODD COLEMAN; KING FEATURES SYNDICATE. ILLUSTRATION: SCOTT MENCHIN

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1/4 cup Classico Basil Pesto Sauce
1/4 cup pine nuts
1 cup shredded mozzarella cheese

1. Preheat oven to 375 degrees. Oil an 11x7x2 inch baking dish.

2. Place a single layer of polenta in bottom of baking dish. Spread a thin layer of Classico Basil Pesto Sauce over the polenta. Spoon half of the Tomato & Basil pasta sauce over the polenta. Top with another layer of polenta and pasta sauce.

3. Bake, uncovered, for 25 minutes. Turn on the broiler. Top polenta with cheese and pine nuts, and broil until cheese browns and nuts are toasted.

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Book Review

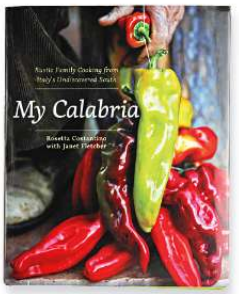
Southern Charm

A new book celebrates Calabria's cuisine

Like many Americans with ancestral roots in the toe of Italy's boot, I grew up thinking that Calabrian food and Italian-American food were one and the same—saucy, satisfying *cucina povera*. When I finally visited extended family in this remote region, I was awed by what I found: here was spicy salami that hung in my cousin's home; freshly made ricotta for breakfast; roasted rabbit for lunch. I spent hours in the kitchen with my aunts, rolling out pastas in shapes I'd never seen before.

I felt that awe all over again when reading the new book *My Calabria* (W. W. Norton, $35), the first authoritative tome devoted to this region's cookery, written by Rosetta Costantino with food writer Janet Fletcher. A California-based cooking teacher from the Calabrian village of Verbicaro, Costantino is a passionate and knowledgeable guide. She gives us glossaries on local cheeses, pastas, and cured meats; a chapter on key ingredients, from capers to wild fennel; step-by-step instructions on making ricotta and other foods; and sidebars on everything from the prized local licorice to the Arberesh, a community of Calabrians with Albanian roots.

My Calabria is a personal story, too; hardly a page goes by without an anecdote that illuminates the culture of the region: festivals, folklore, the way life revolves around the kitchen. Many



of the book's 110 recipes illustrate the ingenuity behind Calabria's *cucina povera*, whether it's a velvety soup born of basically just onions, water, and Pecorino, or a snack of sun-dried zucchini. They range from quick and easy—like a lusty dish of swordfish seared and simmered, "glutton's style," with olives and capers—to project-oriented. You could spend all afternoon rolling pasta around a knitting needle in the local fashion, but for a taste of this unsung region, it would be time well spent. —*Dana Bowen*

The Pantry, *page 114: Information on visiting Mr. Fitzpatrick's, ordering from Oregon, and more.*

TODD COLEMAN (2)

PESCE SPADA ALLA GHIOTTA

(Swordfish with Olives and Capers)

SERVES 4

This dish, based on one from the book *My Calabria*, matches meaty swordfish steaks with a rustic, briny sauce of tomatoes, olives, and capers.

- **4 swordfish steaks (about 6 oz. each and 3/8" thick), skin removed**
- **Kosher salt and freshly ground black pepper, to taste**
- **1/4 cup extra-virgin olive oil**
- **2 cloves garlic, thinly sliced**
- **2 cups whole peeled canned tomatoes, drained and minced**
- **1/2 cup large green olives, such as cerignola, pitted and roughly chopped**
- **3 tbsp. salt-packed capers, soaked and drained**
- **1/4 tsp. crushed red chile flakes**
- **2 tbsp. roughly chopped flat-leaf parsley**
- **1 tbsp. fresh lemon juice**

1 Season swordfish with salt and pepper. Heat oil in a 12" skillet over high heat. Working in two batches, add swordfish and cook, flipping once, until golden brown and medium rare, about 3 minutes. Transfer swordfish to a plate, leaving oil in skillet.

2 Reduce heat to medium; add garlic and cook, stirring, until soft, about 3 minutes. Add tomatoes, olives, capers, and chile flakes and cook, stirring, until tomatoes soften and release some of their juices, about 5 minutes. Return swordfish steaks to skillet, nestling them in the sauce, and add parsley and lemon juice; cook until fish is cooked through. To serve, transfer swordfish to a platter and spoon sauce over top.

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SOURCE

Ripe Rewards

Why we love dried Blenheim apricots

BY ANDREA NGUYEN

Before it became a mecca of technology, Silicon Valley was known for producing one of California's most prized agricultural commodities: dried apricots. In the 1920s, the Santa Clara Valley was blanketed with nearly 20,000 acres of apricot orchards. While farmers sold some of the fruit fresh, most of it was hand-cut, laid out on wooden trays, sulfured, and dried in the sun. The preferred variety in those days was the Blenheim (a k a Royal Blenheim). Among apricots, Blenheims are unparalleled in their perfume and flavor, which is further concentrated when they're dried.

Today, the state's apricot industry has migrated south to the San Joaquin Valley, and Blenheims, which thrive in a cooler, more moderate climate, did not take well to the move. In response, most farmers switched to hardier but less flavorful types, and by the 1960s commercial Blenheim growers had become rare. But back up north there are a few holdouts, including Van Dyke Ranch in Gilroy, a 107-acre family-owned organic farm that has been cultivating Blenheims since 1923. "When we bought this land, we were told that it had the best soil for apricots," says Betty Van Dyke, who runs the farm with two of her sons, Peter and Kurt.

The Van Dykes use old-style methods to produce some of the finest dried apricots in the Bay Area. "We pick the fruit when it's ripe, hand-cut each one, and then let them dry and cure in the sun," Betty explains. "Many dried apricots are machine-cut and processed with water these days, and that seems to rob them of some flavor." It takes six pounds of fresh Blenheims to yield one pound of dried, so a bag of Van Dyke's apricots represents a bounty. She produces two types—the bright orange, tangy-sweet apricots, which are treated with sulfur dioxide to help the fruit retain moisture and color, and brown, unsulfured ones, which have a chewier texture but also a more nuanced, raisinlike flavor.

I buy both kinds and use each for different purposes. The tart, sulfured apricots enliven countless foods in my kitchen, from holiday stuffing to fruitcakes. The rich, unsulfured ones make a fine addition to fruit pies and an excellent base for chutney. Of course, they're both good eaten straight from the bag. Van Dyke Ranch's dried Blenheim apricots are sold year-round for $11.15 per pound. To order, call 408/483-3636 or visit vandykeorganics.com.

MICHAEL KRAUS

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INGREDIENT

Green Goddess

Life-sustaining and delicious, collard greens are a cause for celebration

BY LONNÉE HAMILTON

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THERE WERE SOME SOUL FOOD DISHES that my family did not eat. Chitlins were spoken of in hushed, horrified tones. Pig's feet? No, thank you. We left those back at the plantation. But collard greens were different. Stewed in a cauldron, the big, tough-looking leaves become wonderful and delicious, tender and emotional.

When I was growing up in Pasadena, California, my mother cooked collard greens once a month or so. The dish was a departure from our mainstream American diet, which consisted largely of the convenience foods that so many people ate in the 1970s: Tater Tots, frozen vegetables, and Chung King–brand Chinese food. But collards were a family recipe. My grandparents had left Louisiana in the 1930s to escape segregation and Jim Crow, and while they didn't talk much about life the South, we did hear a lot about the food. My Nana told me that back when she was a little girl in Minden, Louisiana, a small town outside of Shreveport, her aunt Athelene had a big farm. They would go out and pick vegetables from the field for their dinner, including what Nana called "tree collards." "Most people, you would go to their house and you'd see these big stalks of greens," she told me recently. "The stalk would be about six feet tall."

When I was young, Mom showed me how to clean the leaves—which wasn't a delicate activity; they held a good deal of sand and grit. Then she would braise them in a stockpot over low heat, and the broad, leathery greens would take on a silky, sleek texture. When they were ready, I would break up corn bread into pieces and mix it in. The bitterness of the greens and the sweetness of the bread combined to make an earthy, fragrant stew.

After I left home, collards followed me. In my college days at Berkeley, I worked as a waitress at the Blue Nile, an Ethiopian restaurant, where one of the most requested dishes was *ye'abesha gomen*, collard greens stewed with a spiced butter called *nit'r qibe*, eaten with torn-off pieces of *injera* flat bread. A stint in a Brazilian restaurant introduced me to that country's staple collard dish: *sopa de fubá*, a savory porridge threaded with collards and thick with cornmeal and sausage. Once I had my own family, I started to cook collards for my children. I learned that the robust leaves were just as delicious chopped into ribbons and quickly sautéed with olive oil, yielding a dish that was as crisp and brightly colored as my mother's was soft and subdued. The versatility of the greens, and the many preparations I'd encountered, led me to wonder about collards' origins. I'd always considered them the birthright of the American South, but where had they actually come from?

Some say the connection to collards is hardwired in black people because the plant helped us survive slavery times. For slaves, meat was often a luxury, rationed out in stingy portions by their owners. Greens, when cooked with a smoked ham hock, took on the richness of the meat. The pork would fall off the bone, its taste imparted to the potlikker—the nutritious broth created by stewing the collards that replenished the body after a long day of labor in the fields. From deprivation came something delicious.

The humble profile of collard greens in America and the affinity slaves had for them have led to a misconception that Africans brought them

LONNÉE HAMILTON's *most recent story for* SAVEUR *was "From Louisiana to LA" (March 2010).*

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to the New World. The plant, a non-heading cabbage—which means that its leaves are loosely gathered, rather than tightly bound—is most likely native to southern Europe, where it has been cultivated for thousands of years. Genetically, it is more closely related to cabbage than it is to kale, though all are part of the vegetable species known as *Brassica oleracea*, which also includes cauliflower, kohlrabi, and Brussels sprouts. The ancient Greeks and Romans grew kale and collards, making no distinction between the two. The term that described them both, "coles," appeared in European writing as far back as the first century. In the Americas, the earliest reference to "coleworts," the Anglo-Saxon word for cabbage plants that was the precursor to *collards*, dates to 1669.

While Africans did not introduce collards to the New World, they did bring the technique that produces the potlikker. "It's the drinking of the potlikker that is African in origin," explains Jessica B. Harris, author of the cookbook *Iron Pots & Wooden Spoons: Africa's Gift to New World Cooking*. I spoke to my grandmother, who remembers the practice from her own childhood. "In the olden days, they used to get the juice from the greens and give it to the babies," she told me. "They'd say that all your vitamins were in the potlikker." I'd known the term when I was young, but it had seemed outdated and quaint. I hadn't realized its importance.

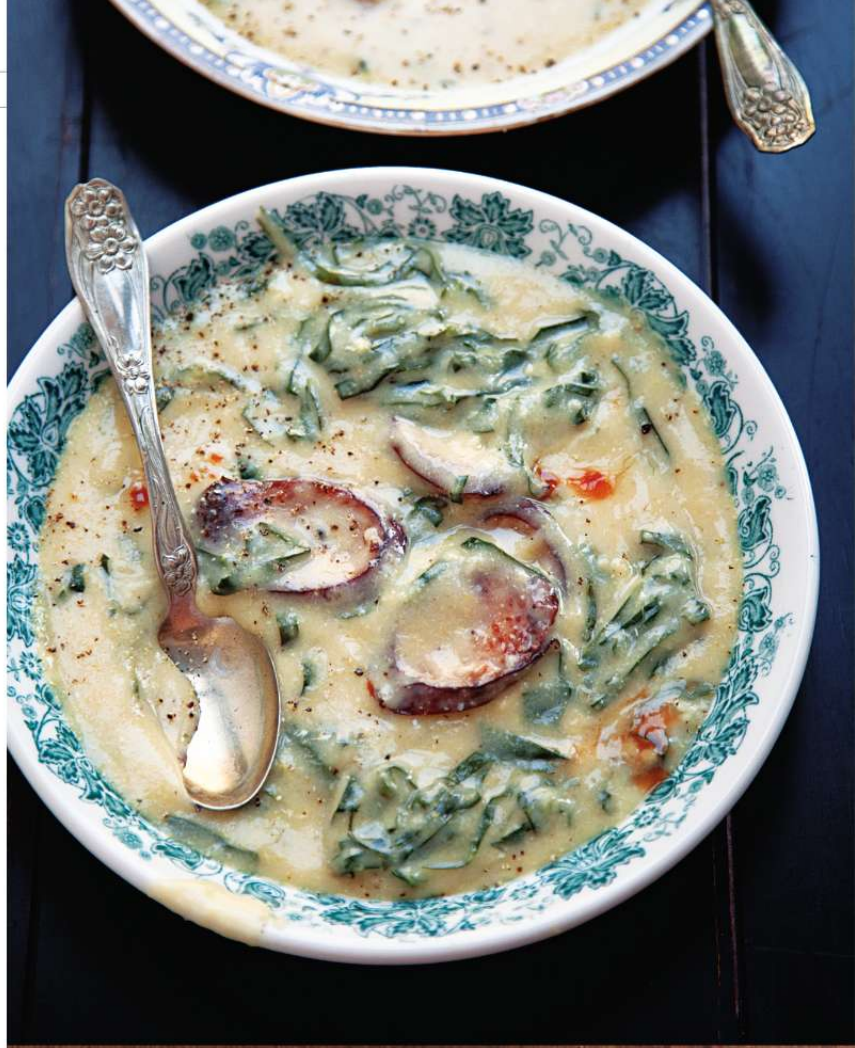
WHEN STEWED IN A CAULDRON, THE BIG, TOUGH-LOOKING LEAF BECOMES WONDERFUL AND DELICIOUS, TENDER AND EMOTIONAL

Back in the days of slavery, and again during the Great Depression, many families made it through tough times by eating greens grown in a backyard collard patch. Collards' hardscrabble hardiness probably explains why they are associated with good luck. Southern tradition holds that a New Year's Day meal of collard greens and black-eyed peas will bring prosperity throughout the year. The green leaves are said to represent dollar bills, and the peas coins.

Of course, in the South, collards are revered by blacks and whites alike, and the plant is one of the most widely grown crops in the region. It's there that you find a good assortment of collards, too, as many farmers grow and sell heirloom varieties, some with thinner ribs, others with more-ruffled leaves. (See "Top Bunches," page 42, for more information on collard varieties.) Many collards lovers believe that the best time to eat them is in winter, right after the first frost, when the leaves are at their sweetest.

Nowadays, I use collards every which way at home: I make salads out of the baby leaves, when I can find them; I sauté them; I cook them in soups and stews. It's mostly on the holidays that we cook them the traditional Southern way. At Thanksgiving, my family congregates in the Las Vegas house owned by Nana and my aunt Carol. Collards cooking duty alternates between my relatives. Each person's recipe is slightly different, but no matter who is responsible, the greens are always tender, with a bit of smoked ham hock and some onion.

Thanksgiving in Las Vegas seemed unusual to me at first, but the combination of family, good food, and Wheel of Fortune slots at the Suncoast is hard to beat. After all, collards are supposed to bring good luck. I think I'll have another bowl.



This page and facing page, clockwise from top left: collard greens, cornmeal, and sausage soup; Indonesian-style collard greens curry; Kashmiri collard greens; Ethiopian collard greens; Lonnée's collards; collard greens salad with peanut vinaigrette (see page 42 for the recipes).

TOP: TODD COLEMAN (3); BOTTOM: A.J. WILHELM; TODD COLEMAN (2)

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YE'ABESHA GOMEN

(Ethiopian Collard Greens)

SERVES 4

These fragrant collards are cooked with an Ethiopian-style spiced butter flavored with cardamom, fenugreek, and nigella seeds. See page 114 for hard-to-find ingredients.

- **4 tbsp. unsalted butter**
- **⅛ tsp. black cardamom seeds**
- **⅛ tsp. ground fenugreek**
- **⅛ tsp. nigella seeds**
- **¼ cup extra-virgin olive oil**
- **1 large yellow onion, minced**
- **3 cloves garlic, minced**
- **2 Thai chiles, stemmed, seeded, and minced**
- **1 1" piece ginger, peeled and minced**
- **1½ lbs. collard greens, stemmed and cut crosswise into ¼"-wide strips**
- **Kosher salt and freshly ground black pepper, to taste**
- **White wine vinegar, to taste**

Heat butter in a 6-qt. pot over medium heat. Add cardamom, fenugreek, and nigella and cook, stirring often, until fragrant, 1–2 minutes. Increase heat to medium-high and add oil; add onions and cook, stirring often, until browned, 10 minutes. Add garlic, chiles, and ginger and cook, stirring often, until soft and fragrant, 3 minutes. Add collards, 1⅓ cups water, and salt and pepper; cover and bring to a boil. Reduce heat to low and cook, stirring occasionally, until collards are tender, 50–55 minutes. Stir in vinegar and serve collards hot.

LONNÉE'S COLLARDS

SERVES 4

Author Lonnée Hamilton simmers her collards until they're tender and silky in a chicken stock fortified with onions and garlic.

- **2 tbsp. extra-virgin olive oil**
- **2 tbsp. unsalted butter**
- **3 cloves garlic, roughly chopped**
- **2 small yellow onions, minced**
- **5 cups chicken stock**
- **1½ lbs. collard greens, stemmed and roughly chopped**
- **Kosher salt, freshly ground black pepper, and crushed red chile flakes, to taste**

Heat oil and butter in a 6-qt. pot over medium heat. Add garlic and onions and cook, stirring often, until soft, 6–8 minutes; add chicken stock and bring to a simmer. Add collard greens, cover, and cook, stirring occasionally, until very tender, about 1 hour. Season with salt, pepper, and chile flakes and serve immediately.

SOPA DE FUBÁ

(Collard Greens, Cornmeal, and Sausage Soup)

SERVES 6

Brazilian food blogger Neide Rigo gave us the recipe for this hearty soup from the state of Minas Gerais in Brazil.

- **½ cup yellow cornmeal**
- **2 tbsp. canola oil**
- **6 oz. kielbasa sausage, cut diagonally into ¼"-thick slices**
- **7 cups chicken stock**
- **4 oz. collard greens, stemmed and thinly sliced crosswise**
- **2 eggs, lightly beaten**
- **Kosher salt and freshly ground black pepper, to taste**
- **2 scallions, thinly sliced**

❶ Heat cornmeal in a 10" skillet over medium-high heat and cook, swirling pan constantly, until lightly toasted and fragrant, about 3–4 minutes. Transfer cornmeal to a bowl; set aside. Heat oil in skillet and add sausages; cook, turning occasionally, until browned and cooked through, about 10 minutes. Transfer to a plate and set aside.

❷ Bring chicken stock to a boil in a 6-qt. pot over high heat. Whisk in reserved cornmeal, reduce heat to medium-low, and cook, whisking often, until cornmeal is tender, about 40 minutes. Stir in reserved sausages and collards and cook, stirring occasionally, until collards wilt, 15 minutes. Place eggs in a medium bowl and add 1 cup cornmeal mixture; whisk until smooth. Return mixture to pot and stir until incorporated; cook for 1 minute more and season with salt and pepper. Ladle soup into 6 serving bowls and garnish with scallions; serve hot.

COLLARD GREENS SALAD WITH PEANUT VINAIGRETTE

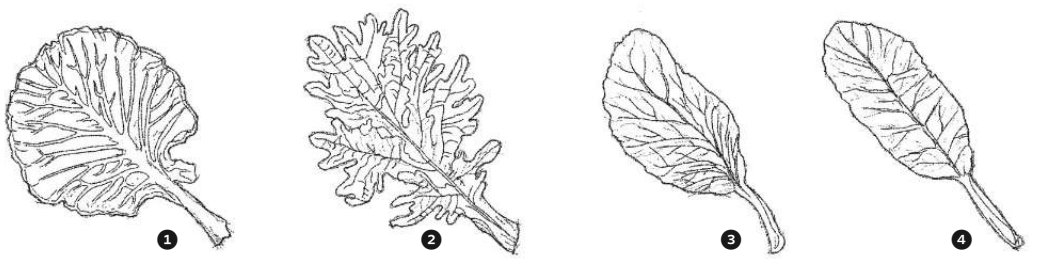
SERVES 4–6

We created this composed salad with baby collards to showcase their natural affinity with peanuts and black-eyed peas.

- **1 cup raw peanuts**
- **1 cup grapeseed oil**
- **2 tsp. smoked paprika**
- **Kosher salt, to taste**
- **6 tbsp. apple cider vinegar**
- **2 cloves garlic, smashed and minced into a paste**
- **2 shallots, minced**
- **Freshly ground black pepper, to taste**
- **1 medium carrot, peeled**
- **8 oz. baby collard greens, stemmed, or 8 oz. collard greens, stemmed and thinly sliced crosswise**
- **1 15-oz. can black-eyed peas, drained and rinsed**
- **1 Fresno or Holland chile, stemmed, seeded, and julienned**
- **4 hard-boiled eggs, halved**
- **½ cup loosely packed cilantro leaves**

❶ Heat oven to 325°. Toss together peanuts, 2 tbsp. oil, paprika, and salt on a baking sheet and bake, tossing occasionally, until golden brown, about 15 minutes. Transfer peanuts to a rack and let cool. Coarsely crush peanuts and divide between two bowls; set one bowl aside. To one bowl of peanuts, add remaining oil, vinegar, garlic, and shallots and whisk to combine; season with salt and pepper and set vinaigrette aside.

TOP BUNCHES



There are many different varieties of collard green, but all have edible leaves that grow outward from an inedible, woody stem. Commercial collards farmers usually harvest the entire plant in fall and winter, while home gardeners might "crop" leaves, leaving the buds of the plant intact for regeneration. Though they're grown almost year-round in the warm Southern United States, collard greens thrive—and even become sweeter—when exposed to frosts and cooler temperatures. Top Bunch is the variety that appears most often in U.S. supermarkets, but older, more traditional cultivars like Georgia ❶, which has wavy blue-green leaves, are still popular. The frilly-leafed collard ❷, called *couve* in Brazil, is beginning to pop up in farmers' markets in the States. Its flat, light green leaves are commonly cut into strips and steamed; they're sweeter and more tender than those of other collards. The open-pollinated varietal Morris Heading ❸, also known as cabbage collards because of its somewhat loose cabbage-like head, is an old Southern favorite, and Vates ❹ is a commercially grown and winter-hardy variety with smooth, dark green leaves that grow low to the ground. —*Marne Setton*

ILLUSTRATIONS: BRENDA WEAVER (4)

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❷ Using a vegetable peeler, shave carrot lengthwise into thin ribbons; transfer to a large bowl along with collard greens, black-eyed peas, and chiles. Drizzle some of the vinaigrette over top. Toss to coat and season with salt and pepper. Divide salad and eggs between 4–6 serving plates; drizzle with more vinaigrette and garnish with reserved peanuts and cilantro.

GULAI SAYUR

(Indonesian-Style Collard Greens Curry)

SERVES 4–6

The key step in making this Indonesian dish is to create a base of flavors by gently sweating the paste of chiles, turmeric, ginger, and garlic before stewing the collard greens in coconut milk.

- **1½ tsp. ground turmeric**
- **7 shallots, roughly chopped**
- **4 cloves garlic, roughly chopped**
- **2 red or green Thai chiles, minced**
- **1 3″ piece ginger, peeled and thinly sliced**
- **2 large fresh stalks lemongrass**
- **3 tbsp. peanut oil**
- **2 tsp. sugar**
- **1 tsp. kosher salt, plus more to taste**
- **1 14-oz. can unsweetened coconut milk**
- **2 lbs. collard greens, stemmed and cut crosswise into ½″-wide strips**
- **Freshly ground black pepper, to taste**

❶ Combine turmeric, shallots, garlic, chiles, and ginger in a small food processor and purée, adding up to 4 tbsp. water, to form a smooth paste; set aside. Trim tip and root ends of lemongrass stalks and remove tough outer layer. Using a meat mallet, smash lemongrass to flatten and tie into a knot.

❷ Heat oil in a 6-qt. pot over medium-low heat; add reserved paste and lemongrass; cook, stirring often, until very fragrant, 10–12 minutes. Add sugar, salt, and coconut milk; bring to a simmer over medium heat. Add collards; cook, stirring occasionally, until just tender, 40 minutes. Remove lemongrass; season with salt and pepper and serve warm.

HAAK

(Kashmiri Collard Greens)

SERVES 4–6

We based this recipe for garam masala–spiced greens on one in *Kashmiri Cooking* by Krishna Prasad Dar (Penguin, 1995).

- **2 tbsp. canola oil**
- **1½ tsp. ground turmeric**
- **1 tsp. ground coriander**
- **1 tsp. ground fennel seed**
- **½ tsp. ground cumin**
- **¼ tsp. ground fenugreek**
- **⅛ tsp. Kashmiri chile powder**
- **⅛ tsp. asafetida (optional)**
- **1 lb. collard greens, ½″ of stems trimmed, stems and leaves cut crosswise into 3″ pieces**
- **1 ½″ piece ginger, peeled and julienned**
- **Kosher salt, to taste**
- **1 ½″ piece jaggery or 1 tbsp. brown sugar**
- **4 cups cooked basmati rice**

Heat oil in a 6-qt. pot over medium heat. Add turmeric, coriander, fennel, cumin, fenugreek, chile powder, and asafetida; cook, stirring constantly, until fragrant, about 2 minutes. Add collard greens and ginger, season with salt, and stir to coat greens in spices. Add 3 cups water, cover, and bring to a boil. Reduce heat to medium-low; simmer until collard greens are tender, about 40 minutes. Stir in jaggery until dissolved and divide collards between serving bowls; serve with rice and some of the cooking liquid.

Bonnie Says:
June 16th, 12:49 pm

My sister and I host an annual all-day holiday bake-a-thon, and the cut-out cookie is the great equalizer…we have artists from 3 to 76 years and EVERYbody gets into the decorating. And I mean they get into it—there's flour everywhere, including the dog's head. We're still vacuuming up sprinkles after the new year. But that's part of the fun! One of the most poignant moments was when I saw an older niece with a young cousin showing how to roll out the dough. "Not too thick, not too thin," I heard her say. We figured out this is a five-generation tradition. My grandmother started it, and we still use her cookie cutters.

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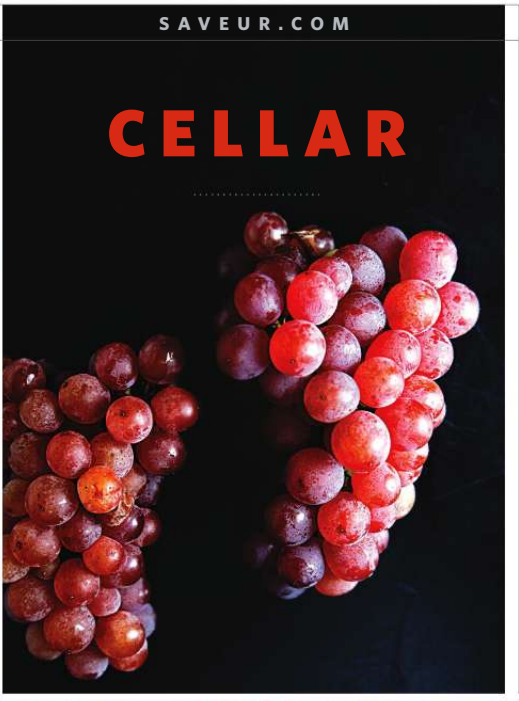

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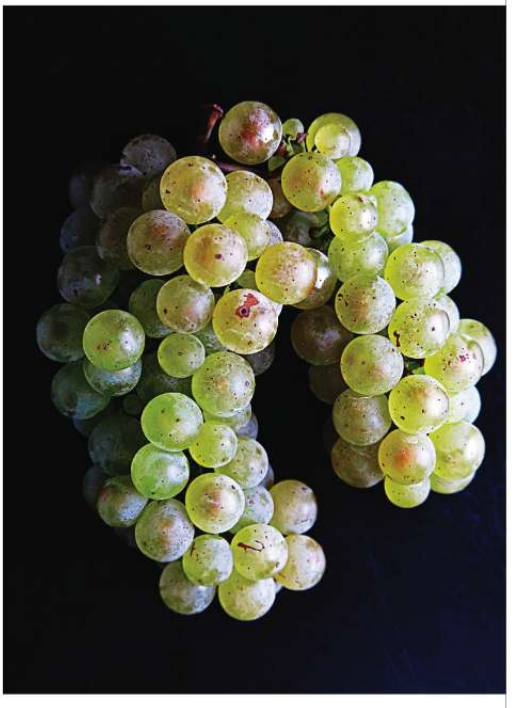


The New California Wine

From the first rustic wines of nearly 250 years ago to the bold Napa reds that have won the world's attention over the last few decades, the state's vintners have always been groundbreakers. In recent years, a new era has been dawning in California: one of fascinating wines that reflect the personality of the place while drawing inspiration from afar. Herewith, we pay tribute to the legends and the pioneers, celebrate great moments in California wine's history, and showcase the bottles to buy now. It's time to take another sip of the Golden State's wines and savor its culture of creativity.

By Jon Bonné

Clockwise from top left: cabernet savignon, gewürtztraminer, cabernet franc, riesling, syrah, and pinot noir grapes.

TODD COLEMAN (6)

When I moved to California, four years ago, I'd tasted my share of its wines, and I was familiar with the frequent complaints: too much ripeness, too much flashy winemaking, too many wines that wallop you with big fruit. I'd been living in Seattle and had fallen in love with the hefty reds of Washington State, so big, luscious wines didn't faze me—in theory. Was I ever unprepared, not only for the ubiquity of oaky, overwhelming bottles but for the acceptance—the presumption, really—that bigger was indeed better. At parties and in tasting rooms, the wines being poured were the opposite of easy drinking. Something had happened to the freewheeling sense of adventure of a few decades ago, when California's wine industry seemed poised to steamroll the Old World with fresh, interesting wines. Judging by what many people were drinking, monotony had taken over.

STIRRED BY A HANDFUL OF WINEMAKERS WITH A PASSION FOR NUANCE, A BACKLASH WAS BREWING, I SOON REALIZED, AGAINST THE SUPER-RICH CALIFORNIA WINES OF PAST DECADES

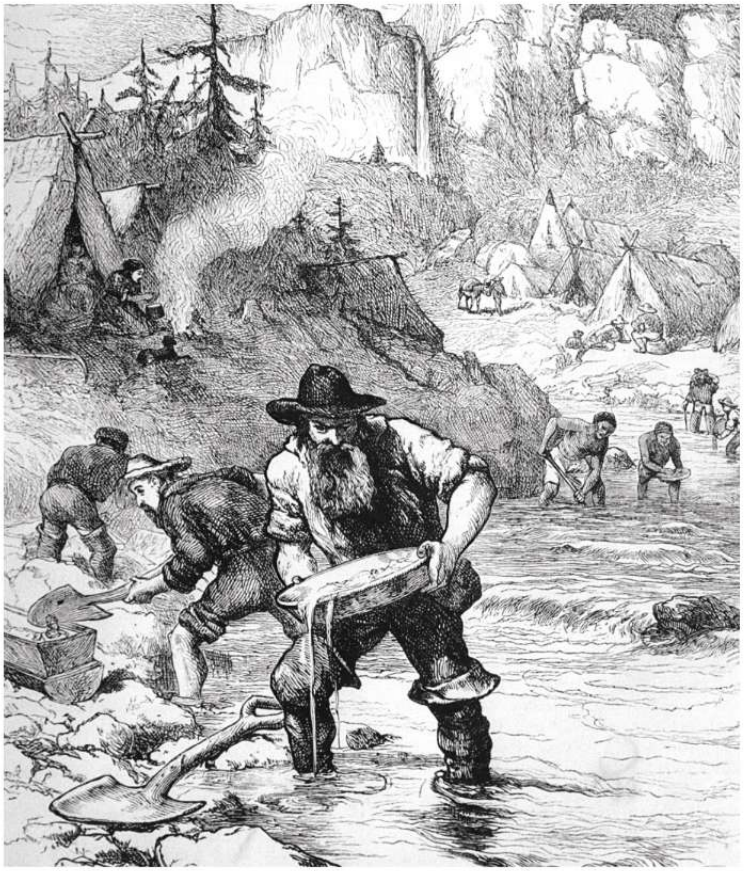
What had gone awry? And where was California's next hope? If you were to consider the state's winemaking history—even just the flicker-reel version of it—the trajectory makes sense. Since the 1770s, when Spanish missionaries in need of sacramental wine planted California's first grapes, vineyards have thrived here. The fog, warm days and cool nights, and diversity of interesting soils and sites (from loamy valley floors to limestone ridgetops) offer incomparable potential for great wine. In the boom years right after the Gold Rush, the state's wine production nearly tripled; the wine was frequently rustic and blended from an assortment of grape varieties. But as the nascent industry swelled with new arrivals, some of whom were from Bordeaux and other European wine-growing regions, the interest in making fine blended and single-variety wines grew. In 1938, winery owner Georges de Latour, whose Beaulieu Vineyard in Napa's Rutherford had weathered Prohibition making wines for the church, brought in the French-trained winemaker Andre Tchelistcheff. The Private Reserve cabernet sauvignon that Tchelistcheff made defined the Valley's signature style: aged in American oak and elegant, and with a Californian lushness, it became the gold standard for the next few decades. The 1960s and '70s saw a new wave of winemakers establishing vineyards in carefully chosen spots in Napa and in neighboring Sonoma County, where they could make wines with a fertile Californian opulence, but with an eye toward European-style refinement. The wines were so well received that in 1976, in a blind tasting alongside some of Bordeaux's and Burgundy's best bottles, the expressive California wines came out on top (see "5 Milestones in California Wine," at right), and the seeds were sown for the state's winemaking dominance.

The 1980s witnessed the rise of powerful brands selling technically precise chardonnay and cabernet that traded on California's soaring reputation. Winemakers, particularly those trained in the Department of Viticulture and Enology at the University of California at Davis, were increasingly making wines by formula and chemistry, harnessing high-tech wizardry to achieve unlimited ripeness. The fruit-bomb reds and lavish whites of the 1990s, absolutely American in their brashness

Jon Bonné *is the wine editor of the* San Francisco Chronicle. *This is his first article for* saveur.

5 Milestones in California Wine

The history of winemaking in California spans nearly a quarter of a millennium. From monks to wonks, here are five defining moments in the making of an industry. —*Tyla Fowler*



1770s

The Mission Grape Spanish missionaries plant California's first grapes and used them to make sacramental wine.

1848

The Gold Rush The discovery of gold in 1848 brings 300,000 new residents to California, increasing the demand for alcohol. Between 1856 and 1858, the number of grapevines in California more than doubles.

1938

A New Standard The originator of the classic barrel-aged Napa

style, André Tchelistcheff begins his 35-year career at Beaulieu Vineyards. He introduces European winemaking practices and standards and begins to develop the world-class cabernets for which the state is now famous.

1976

The Judgment of Paris A blind tasting of new-world cabernets and chardonnays against red Bordeaux and white Burgundies is organized. It's assumed the nine French judges will vote French. The results shock the world: California wines top both red and white tastings, and their popularity and prestige skyrocket.

1978

Wine Ratings Critic Robert Parker (shown, left) launches the *Wine Advocate* newsletter, assigning individual wines a score between 50 and 100. Parker's ratings drive demand for his preferred style of California wine—big, bold, and heavily oaked.

CLOCKWISE FROM TOP: TIME & LIFE PICTURES/GETTY IMAGES; © CORBIS; © ABEL ALONSO/EPA/CORBIS; TODD COLEMAN

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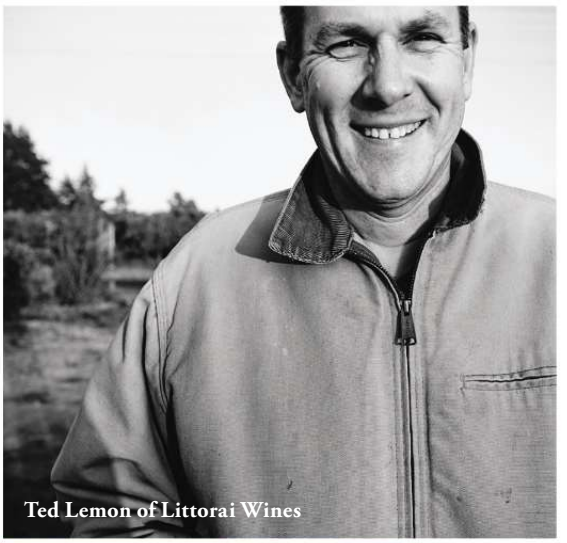
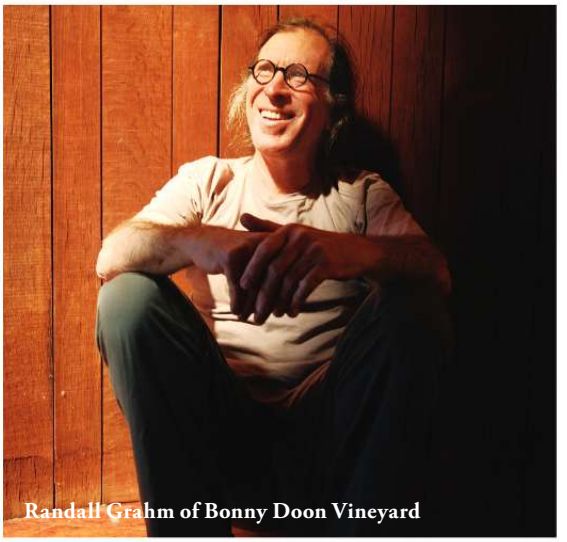
Will Bucklin of Old Hill Ranch


Ted Lemon of Littorai Wines

Peay Vineyard's Vanessa Wong


Randall Grahm of Bonny Doon Vineyard

CLOCKWISE FROM TOP LEFT: PENNY DE LOS SANTOS; COURTESY OF LITTORAI; COURTESY OF GERTRUDE AND MABEL PHOTOGRAPHY; PENNY DE LOS SANTOS

Today's Pioneers

California has always attracted vanguard winemakers. Here are four who exemplify the state's renewed sense of viticultural adventure.

Will Bucklin is among California's growing ranks of natural winemakers. The old zinfandel vines on his Old Hill Ranch in Sonoma (dating to 1851) have deep root systems that mine for water, so Bucklin, 49, can forgo irrigation, keeping grapes small and dense and concentrating flavor. This is just one way he works with nature. "Yes, coyotes eat some grapes, but they also eat gophers," he says. "Gophers turn soil, and getting air down to the roots is important. Lizards live on the old vines and eat insects, and so it goes." *—Dara Moskowitz Grumdahl*

Ted Lemon is a standard-bearer for the new California focus on *terroir*. He studied winemaking at the Université de Bourgogne and became the first American to manage a Burgundian winery in 1982. At Domaine Guy Roulot he learned to "understand wines of place" and to cultivate "patience for things that deviate," including wines that stray from textbook development. At Littorai on the Sonoma coast, Lemon, 52, tends to specific vineyard lots to draw from them wines that telegraph the unique qualities of the landscape. *—J.B.*

Randall Grahm's Le Cigare Volant, a rich syrah-based red, catapulted him to fame in 1983. Dubbed "the Rhône Ranger" for his obsession with the grapes of that region, Grahm went on to make dozens of wines from grapes that had been overlooked in California. In 2006, Grahm sold off several labels from his Bonny Doon Vineyard and returned to the small production of uncommon varieties. "Bonny Doon is not for 'trophy' wine collectors," says Grahm, 57. "It's for sophisticated palates who have a sense of adventure." *—Karen MacNeil*

Vanessa Wong combines the best of new- and old-world winemaking. She followed up her 1992 U.C. Davis degree in viticulture and enology with studies at Bordeaux's Institut d'Oenologie and stints at Château Lafite Rothschild and Burgundy's small Domaine Jean Gros. At Peay Vineyard on the Sonoma coast, Wong, 41, makes technically precise yet personal wines with the artisan sensibility she acquired in France. "The whole family is involved," she says of Jean Gros. "They eat and breathe this existence." *—J.B.*

and hedonism, were met with even more critical acclaim.

But not everyone was sold, and soon after moving to California, I realized that a backlash had long been brewing. Beyond the more-is-more ethos, I began to encounter dozens of winemakers pursuing dreams of restrained, compelling wines that spoke clearly of their origins. Some had been here for decades, making wines under the radar; others were upstarts with as much energy as the pioneers of the 1960s and '70s. As I sought these winemakers out, on the land they had farmed for years, or in the cramped warehouses today's young winemakers can afford to rent, I discovered the emergence of a New California wine. It's a style that is at once refined and experimental, derived from methods that are outward-looking but grounded, even traditional. And it's made by winemakers who share similar sensibilities: an enthusiasm for lessons learned from abroad; the desire to explore new grapes and growing areas; and, perhaps most important, an ardent interest in *terroir* (see "Promised Land," page 50), a French term connoting a wine's expression of its particular location of origin—be it sunny valley, rocky hillside, or windblown cliff. These vintners see California's future not in the impact-driven bottles of recent years but in wines that show nuance, restraint, and a deep evocation of place.

For me, a defining moment in understanding where California is headed came about a year ago, during a visit with Paul Draper at Ridge Winery, high in the mountains east of Santa Cruz. Ridge's cellars at Monte Bello date to the 19th century, and the surrounding vineyards, set atop decomposing limestone, produce wines that offer an undeniable sense of this site. Draper met me on a windblown crushpad (the outdoor area where grapes are *(continued on page 52)*

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Promised Land

California is a place naturally blessed when it comes to winemaking. The French have a word for this blessing. They call it *terroir*, from the Latin word *terratorium*, meaning earth. It evokes the unique, often magical properties a wine derives from the particular spot where it was made. Below, four aspects of California *terroir*. —*Betsy Andrews*

1 ***Sun*** is great for grapes in moderate amounts. Its warmth triggers vines to metabolize: the leaves' pores open to produce sugar, which pumps into grapes, where some of it converts into flavor. Too much sunlight, though, and the sugar making shuts down. Luckily, the Golden State's beachy reputation is misleading. "California's sun is adequate," says Roger Boulton, professor of enology at UC Davis. "If you want sunshine, go to Arizona. But they don't grow many grapes there."

2 ***Fog*** is a common coast and valley phenomenon. But California's fog is particularly dramatic, brought on by the coolness of the Pacific's California current. By definition, fog is 100 percent humidity. Along with cool nights, its early-morning moisture and cover help grapes rebound from the previous day's water loss, enhancing flavor and acidity. But fog's effects vary daily and from site to site. "So we need to maintain vines more carefully in California," Boulton says. "It's intervention by necessity."

3 ***Slopes*** occur all over California, a state filled with geologic folds and ripples. In the 1960s, vintners influenced by Europe's hillside vineyards became inspired to expand from valley floors onto slopes. A benefit of slopeside planting is ample drainage: soils retain less water, so vines yield smaller grapes with concentrated flavor. (Flatland vineyards tend to drain less efficiently, which can be harmful to berry development.) But as California's mudslides show, erosion can be an issue on slopes. Planting rows parallel to hills' contours creates mini-terraces that aid soil retention.

4 ***Soil*** is a crazy quilt in California; loam, clay, limestone, you name it. The earthquake-prone state has seen its share of tectonic activity, so though surface dirt might be one mix (iron-rich, for instance, as in this photo taken at Chappellet Winery in the Napa Valley), a meter down, the vine roots might reach into different soil. Also, soil content and quality vary across vineyards. With the advent of winemaking focused on using grapes from only a few vine rows, these nuances show up in the wine. As Boulton says, "*Terroir* is a changing variable. That's what's exhilarating."

PENNY DE LOS SANTOS

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(continued from page 48) brought from the vineyards) and led me to the cellar, through the rows of American oak barrels with their woodsy perfume—an anomaly amid Napa's plethora of vanilla-tinged French wood—that held his recent vintages. We tasted a dozen or so wines used to make blends (Draper's known for relentless blind tastings to devise his final vintage) before sitting down to sample the latest bottled reds over lunch.

The 2007 Monte Bello cabernet blend clocks in at just 13 percent, and yet it astounded me with its plushness, which sent a rush of dark fruit, smoke, and cassis across my palate. But there was to it, as well, the mineral signature of the property's limestone base. It came together with the fruit seamlessly; this was a wine at once luxurious and full of finesse, a true California classic. It tasted like a tribute to the unwavering Draper, who for 40 years has kept a light touch to his winemaking, using native yeasts (as compared with more predictable commercial ones) and relying on heirloom vines rather than fashionable new clones that result in the abundant sugars that lead to higher alcohol. It reminded me that California wines weren't all of an overblown kind. If cabernet, the state's defining grape (see "The Evolution of Cabernet," page 56), fueled the push for powerful wines 15 years ago, not everyone had followed that path. Ridge had been successful over the years, even when its style of had fallen from favor.

Eventually I realized that there were other winemakers like Draper still around: defenders of a subtle, *terroir*-driven style who were still crafting some of California's best wines, unchanged by the whims of fashion. What's more, there was a whole new crop of winemakers who were discovering for themselves the type of winemaking Draper had long practiced (see "Today's Pioneers," page 48). Two of these are Jared and Tracey Brandt, the husband-and-wife team behind the minuscule Donkey & Goat winery in Berkeley. In 2001, Jared Brandt was a vice president for the gaming company IGN when, over a bottle of white châteauneuf-du-pape, Brandt decided to make wine. He homed in on France. He initially looked to Burgundy but internships were rare, so he headed south, connecting with the Rhône vintner Eric Texier.

In 2002, the Brandts spent ten months with Texier to witness the production of a complete vintage. They had no preconceptions about winemaking, so Texier's unobtrusive approach in the vineyard—using leaves to shade grapes instead of pruning, farming without irrigation, and other traditional practices that are rare in high-tech California—seemed completely normal. Back in California, the Brandts restored an old, neglected vineyard outside the tiny Mendocino County town of Philo and got even more hands-off.

UNTRAMMELED BY OAK, RIPE BERRY LEAPS FROM THE BRANDTS' MOURVÉDRE. BRAMBLY AND MINERAL, IT TASTES LIKE THE GRANITE-LACED SIERRA FOOTHILLS WHERE THE GRAPES WERE GROWN

"Where we can get away with it, we're doing nothing," Jared says.

The Brandts' methods can be strict; their model is the do-less method advocated by the Japanese philosopher Masanobu Fukuoka, whose radical farming concepts eschew chemicals and machines and allow only minimal plowing, mowing, and pruning. But the proof of the Brandts' success is in their fascinating wines. Untrammeled by oak, gorgeous berry flavors leap from their 2008 mourvèdre, a red grape originally from Spain. Brambly and mineral, it tastes of the *(continued on page 56)*

Charting New Territory

There are so many places suitable to growing grapes in California that exciting new wine-growing regions are popping up all over the map. Here are four to watch. —*Alice Feiring*

1 Keep an eye on **Redwood Valley**, north of Healdsburg in the Mendocino AVA, for its earthy, hard-to-ripen carignan, that traditional, spicy, bold grape of France's Languedoc-Roussillon region. Some standouts come from Coturri Winery and Pellegrini Family Vineyards.

2 An hour's drive east of Sacramento, granite juts out from waterfalls and rises from the Sierra Nevada foothills, the gritty underpinning of some of California's newest, most interesting wines. In scrubby **El Dorado**, the heart of Gold Rush country, the star is rising for French varieties. Berkeley's Edmunds St. John winery sources its gamay noir and cabernet franc here, and La Clarine Farm makes a wonderfully earthy mourvèdre.

3 Much of the 750-square mile Sonoma Coast appellation stretches inland toward the Petaluma Gap. There is a ten-mile section of coastline, however, that's been proposed for its own AVA, called **Fort Ross–Seaview**. The rocky ocean cliffs, chilly air, and abundant nature practically cry out for wines to be made there. Superstar winemaker Helen Turley has heard the call; her vineyard recently joined the area's pioneering wineries such as Hirsch and Peay, makers of intense, *terroir*-driven vintages.

4 Paso Robles, the appellation located midway between Los Angeles and San Francisco, has long been known for its zinfandels, many made from century-old vines. But the current excitement is in Templeton, in central-western Paso. The limestone-rich soil, cool temperature, and windy conditions of the **Templeton Gap** lend a welcome structure to wines like the rich Rhône-style bottles from biodynamic newcomer Ambyth Estate.

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48 California Wines to Drink Now

Whatever "rules" there were to California winemaking—maximize sugar, age in oak, accentuate fruitiness—are today being thrown to the wind. Vintners are making cabernet and chardonnay in fresh styles and playing with mourvèdre, viognier, and other grapes that are new to the state; they're learning biodynamics and other methods from European growers; and they're celebrating *terroir*. This focus on the personality of wine from specific sites rekindles a love for the land that is age-old in California, and it results in delicious and unique wines. Below, 48 of our new California favorites. (For purchasing information, and more than 50 additional favorites, go to SAVEUR.COM.)

LIOCO Charles Heintz Chardonnay *2008 ($45)* Winemaker Kevin Kelley apprenticed in Burgundy before returning to make beautiful wines like this clean, precise chardonnay. Made from late-harvest grapes meticulously tended along the chilly, fog-shrouded slopes of the Sonoma Coast, this amber-hued chardonnay looks oaked but was made in stainless steel. It smells of heather and tastes like pineapple, honeyed pear, and apricot, balanced by bracing minerals.

Pride Viognier 2009 ($42) *Sappy and luscious with waves of peach, nectarine, and grapefruit.*

Bonterra Viognier 2007 ($19) *Certified organic and easy to drink; tangy with white peaches and minerals.*

Palmina Arneis 2009 ($20) *Lip-smacking crispness with a mineral spine and almond-milk finish.*

Honig Rutherford Sauvignon Blanc 2009 ($25) *Lilting melon and citrus; a polished white wine.*

Rubicon 2007 (Rutherford, Napa Valley) ($145) *Plush, powerful cab, with formidable oak and cocoa.*

Bonny Doon Vin Gris de Cigare 2009 ($15) *Refreshing grenache-based rosé with a pleasingly bitter edge.*

Copain Tous Ensemble Rosé 2009 ($15) *Robust ripe strawberry flavors from a Rhône-trained winemaker.*

Failla Sonoma Coast Chardonnay 2009 ($34) *Cured olive, pear, and apple edged by delicate wood.*

Peay Estate Chardonnay 2008 ($50) *Young, tense, with an edge of lime zest and a mineral intensity.*

Calera Central Coast Chardonnay 2009 ($16) *Fleshy apple and fig balanced by a stony bite.*

Kunde Family Estate Chardonnay 2009 ($15) *Lively pears and toasty vanilla from an eco-friendly winery.*

Newton Unfiltered Chardonnay 2007 ($60) *Caramel-cream, peach, and green apple with richness and snap.*

Parducci Muscat Canelli 2006 ($10.99) *Honeyed, apricot-and-musk dessert wine from a sustainable producer.*

Schramsberg Blanc de Blancs 2007 ($36) *All-chardonnay sparkler with hints of tarte tatin, lemons, and ginger.*

Roederer Estate Brut Rosé NV *($27)* The prestigious French winery Champagne Louis Roederer founded an estate in the cool Anderson Valley in 1982. This smooth, nonvintage sparkling rosé is dominated by pinot noir, which adds lovely fruit to the flavor and a nice dose of blush to the finish. It includes up to 20 percent oak-aged reserve wine and is characterized by subtle herb and red raspberry accents, but with a stiff mineral backbone.

La Clarine Farm Mourvèdre 2008 ($23) *An exuberant wine with a dollop of licorice from the Sierras.*

Domaine Carneros Le Rêve Blanc de Blancs 2004 ($33) *A luscious, yeasty, and delicate organic sparkler.*

Bucklin Old Hill Ranch Zinfandel 2007 ($34) *Brambles, plums, blackberries, and loads and loads of spice.*

Everett Ridge Estate Zinfandel 2007 ($32) *Briar, spice, and cocoa from a winery dating to 1887.*

Clos Saron Cuvée Mysterieuse 2005 ($35) *A pungent, salty, and plummy syrah-mourvèdre blend.*

Donkey & Goat The Prospector 2008 ($25) *An energetic mourvèdre with a leathery, cedaresque depth.*

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AHA Wines Bebame Red *2009 ($20)*
Alice in Wonderland graces the label of this cabernet franc–gamay blend, whose name is Spanish for "Drink Me." Indeed, one sip and you're down the rabbit hole on a lively trip through blackberry and sweet pepper, landing in a tangle of huckleberry and leather. A collaboration of two maverick vintners (Steve Edmunds of Edmunds St. John and Don Heistuman of AHA), this is an approachable yet elegant tribute to the Loire Valley's red table wines.

Failla Phoenix Ranch Syrah 2009 ($44) *A Rhône lover's wine; pepper aromas and big tannins.*

Renaissance Syrah 2005 ($35) *A textured winner melding earth with sun-baked fruit and leather*

Demetria Santa Rita Hills Pinot Noir 2007 ($40) *Racy elegance with cherry-rhubarb likeability.*

Dominus 2007 ($129) *A lovely Napa cabernet with Bordeaux echoes, moderately tannic but not harsh.*

Favia Napa Valley 2007 ($120) *Round, rich, easy-to-drink cab, with wonderful floral, melony, herbal notes.*

Ambyth Estate Maiestas 2008 ($35)*A Rhône blend lush with cherry and marshmallow.*

Palmina Santa Barbara Nebbiolo 2006 ($30) *A big Italian with a light touch of spice and raspberries.*

Foxen Bien Nacido Block 8 Pinot Noir 2008 ($54) *Earthy with cardamom, cumin, and nice acidity.*

Ridge Monte Bello *2007 ($145)*
Back in 1959, in the Santa Cruz mountains, winemaker Paul Draper developed a vision for his cabernet: Bordeaux's finesse married to California's lushness. Today, he still produces magnificent wines, using low-technology methods. Relatively low in alcohol (13 percent) and made from 79 percent cabernet sauvignon grapes, this purple-garnet beauty delivers blackberry, anise, espresso, and oak, refreshed by good acidity. Profound and energetic all at once, this is a wine made art.

Donkey & Goat Four Thirteen 2008 ($32) *Chateauneuf-style blend with berry, wild herbs, and minerals.*

Holly's Hill Roussanne 2009 ($18) *Peony, fennel, and chamomile in a crisp Rhône-style blend.*

Copain Tous Ensemble Anderson Valley Pinot Noir *2008 ($20)*
The dominant style in California pinots for the past couple of decades has been big, dark, and syrupy, the kind Copain Tous winemaker Wells Guthrie used to make. Now Guthrie picks his grapes earlier and makes wine with little technological fuss. The result, as seen in this bottle from a tricky Anderson Valley vintage, is light, bright, and edgy, with lots of berry, earth, and bark.

LIOCO Sonoma Coast Pinot Noir 2008 ($30) *Mineral-edged with a savory orange–fenugreek kick.*

Tablas Creek Côtes de Tablas Red 2008 ($25) *A spicy, balanced Rhône-style blend with lots of dark fruit.*

Edmunds St. John Bone Jolly Gamay Noir Red 2009 ($17) *A cheery stand-in for beaujolais-villages.*

Littorai Hirsch Pinot Noir 2007 ($65) *Powerful and musky, delivering a mineral fierceness.*

Meteor Special Family Reserve Cabernet 2006 ($300) *Mulberry, leather, smoke.*

Morlet Passionément 2007 ($225) *Graceful and berry-scented, a most elegant Napa Valley cabernet.*

Cedarville Grenache 2008 ($25) *Tar and herbs, black cherry and dust, with just a touch of vanilla.*

Bonny Doon Le Cigare Volant 2006 ($30) *A dark, sexy Rhône blend with exotic spiciness and minerals.*

Coturri Carignane 2008 ($20) *Smoky and sun-drenched biodynamic red tinged with fresh-bitten currants.*

Peay Estate Les Titans Syrah 2007 ($45) *Black pepper and meaty notes, with some bright berries.*

Mayacamas Mt. Veeder Cabernet 2005 ($65) *Cushy fruit amid tar, chocolate, and fresh herbs.*

Quill Howell Mountain 2006 ($95) *Big but elegant cabernet, shining with balanced fruit and tannins.*

Revana Cabernet 2007 ($165) *Silky with a berry-plum nose, some wood, good acid, and real polish.*

The Evolution of Cabernet

No variety in California has been more influential or trendy. Below, the story of a grape, in three phases. —*David Rosengarten*

Boom Years Cabernet sauvignon vines were brought from France in the 1830s, but cabernet-based wine, then equated almost wholly with Bordeaux, remained a rarity in California prior to Prohibition. Decades later, winemakers hoping to capitalize on the cachet of single-varietal wine started marketing California cabernet. It worked: the 1960s saw the emergence of sophisticated cabernets at Beaulieu Vineyard and Heitz Cellar. By the 1970s, other classic cabernet wineries, Silver Oak and Jordan among them, were gaining acclaim.

Fruit Bombs After 1976, when a chunky Napa cab from Stag's Leap Wine Cellars beat out Bordeaux wines in a French tasting, California producers went even richer in style. Vintners flooded the region, including a few French ones: Mouton-Rothschild partnered with American winemaker Robert Mondavi to open Opus One in 1979, and Château Pétrus's Christian Moueix launched Dominus in 1983. A few years later, the discovery of phylloxera, a vine-killing root louse, prompted many wineries to plant resistant new rootstock, which allowed winemakers to produce grapes with massive amounts of sugar. Wines with high alcohol, huge fruit, and lots of oak became the norm. Bottle prices rose and the cult wine—Harlan, Screaming Eagle—was born.

Refinement By the late 1990s, a backlash against the overly rich style of California cabernet was under way. A new generation of winemakers at vineyards like Quill and Meteor began to present the variety's signature fruit and structure in more elegant forms. And a few former big-wine producers, like Bernard Portet of Clos du Val, started returning to gentler iterations.

MICHAEL KRAUS

(continued from page 52) granite-rich Sierra foothills where the grapes were grown, but with a leather edge that's reminiscent of the southern Rhône.

Like the Brandts, many of California's up-and-coming winemakers have Europe on the brain—either because they drink a lot of European wines to freshen their palates and perspectives or because they ventured overseas to learn to make wine. But the goal isn't to replicate European wine in California. It's to strip away the artifice and let California express itself by tending the land and fruit with a level of care that brings out its natural signature.

"We can't make burgundy here. We're not in Burgundy," says Vanessa Wong, a winemaker who spent years honing her craft in France. "What you're after is the quality, not the thing itself." Wong makes wine at Peay Vineyards, on a rolling section of the Sonoma coast just north of Fort Ross. On a crest lies an old farmhouse, its cellar packed with Wong's personal collection of burgundies; yet the Peay site is wholly Californian. The names of the winery's two meaty syrahs pay tribute to this fact: Les Titans is named for two redwoods that flank vineyard blocks, while La Bruma is an homage to the fog that lingers in the vineyard's lower lots.

ON A FOG-LICKED RIDGETOP ON THE REMOTE SONOMA COAST, DAVID HIRSCH TENDS TO EACH SMALL LOT OF VINEYARD, HOPING TO UNLOCK THE MYSTERY OF THE SITE'S SOILS

South of Peay is the patchwork of lots first planted in 1980 by David Hirsch, a vintner who is going against California's tide. Just three miles from the ocean, Hirsch Vineyards straddles a fog-licked ridgetop, and Hirsch has made it his life's work to uncover the mystery of the soils below its surface. My trip there took me on a lengthy drive along the meandering Russian River to the coast, and then up switchbacks and along dirt roads to an oversized shed that serves as Hirsch's winery. It is his conviction that wine must be made on the site where it is grown—even, in his case, if it requires a three-hour roundtrip drive to pick up spare wine-press parts.

It would be hard to imagine someone more obsessed than Hirsch with the slight nuances of *terroir*, the winemaking character of each small patch of his vineyards. Once upon a time, most Californians made wine by harvesting and crushing all their grapes together; the wine was the result of the law of averages. Its taste, engineered for stylistic consistency, lacked uniqueness. At best you might single out a particular vineyard to make a special estate wine.

But I could detect a new sensibility as I wandered some of Hirsch's 60 different sections of vineyard, each with its own character, each farmed separately. His property represents an extreme case of the unique coastal mix of soils known as the Franciscan assemblage: a variety of castoff soil and rock from the nearby San Andreas Fault, and uplifted sandstone from the ocean below. Soils change every few feet, and for 30 years Hirsch has been trying to understand the best expression for each tiny parcel. Every block, or section of vineyard, is made into wine separately, and as we tasted through blocks of pinot noir—even individual vine selections from a single block—I was shocked by how radically different the lots tasted; an old-vine pinot from what Hirsch calls the Old Vineyard sang with bright berries, while a pinot from a block just feet away brooded with black fruit.

Hirsch fully embraces the diversity. Not only does he make

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his own wine, as well as sell fruit to a roster of interesting California labels, but he's even welcomed sommeliers to come and blend custom mixes of Hirsch wine as an experiment in *terroir*; restaurants like New York's Blue Hill and San Francisco's Zuni Café have Hirsch cuvées of their own.

Given their interest in *terroir*, it makes sense that these winemakers would seek out underused property to discover the characteristics that land can bring to wine. Twenty-five years ago, Bonny Doon Vineyard's maverick founder, Randall Grahm, scoured the back roads of Lodi to find grapes for his legendary Rhône-style blend, Le Cigare Volant. Now vintners are doing it again, not only pioneering new regions (see "Charting New Territory," page 52) but revisiting former

HINTS OF LIMESTONE CAME TOGETHER WITH FRUIT IN THE GLASS. RIDGE'S NEW MONTE BELLO VINTAGE WAS BOTH LUSH AND FULL OF FINESSE—A TRUE CALIFORNIA CLASSIC

also-rans. Since the 1970s, when its zinfandels were billed as rambunctious alternatives to Napa's Bordeaux-inspired cabernets, the Sierra Nevada foothills' wineries have languished in obscurity. Today, a handful of producers are heading back to the granite-rich, high-altitude area for novel grapes like gamay noir and cabernet franc, which thrive in similar regions of France. To the south, Paso Robles is pushing past its legacy of hefty zinfandels to become a source for subtle cabernets and chardonnays.

It gets more esoteric in Forestville on the fringes of the Russian River Valley. There, a converted apple warehouse is home to two wineries: Wind Gap Wines and Arnot-Roberts. Rarely have I found a greater sense of adventure—and of California's potential—than I did in that building. On one side of the concrete floor when I visited, Pax Mahle of Wind Gap Wines was sampling his floral-edged trousseau gris, an aromatic white varietal wine that's an obscurity even in its native France. On the other side, Duncan Meyers and Nathan Roberts of Arnot-Roberts poured their 2008 Clary Ranch Syrah, made from vines grown in such a cold part of Sonoma's Petaluma Gap that they barely could develop alcohol-yielding sugars; its gentle 11.5 percent alcohol level let the grapes' pepperiness to show through.

If the frustrating reality is that vineyard land can top $100,000 an acre here, avant-garde winemakers have grown skilled in finding hidden parcels. Roberts and Meyers, both avid cyclists, often keep an eye out for vineyards on their rides.

"I guess it stems from the fact that we enjoy drinking wines from different areas of the world and different grapes," Roberts told me. "If we're interested in obscure vineyards from around the world, we should be making wines from obscure vineyards in California."

Then he poured me a glass of their Old Vine white, and it became clear to me: When California winemakers broaden their horizons—visiting other regions, working with new grapes, farming new and abandoned plots—their curiosity explodes. Their wines become more interesting. A shining example was this white wine from Arnot-Roberts. Made from gewürztraminer, green hungarian, and other unusual (for California) grapes grown together on one vineyard lot, this blossom-scented, vivacious field blend is an homage to the hodgepodge style of early-20th-century Californian winemaking. And yet it tasted totally fresh and unique. It spoke in delicious tones of a new California, which, after all, has always been a state that prides itself on not being beholden to the old rules.

4 Vineyards to Visit

California boasts nearly 3,000 wineries, many open to wine lovers who want to see firsthand how their favorites are made. Here, four wineries where a visit is as good as the grapes. —*Karen MacNeil*

Rubicon Estate The most dashing vintner in Napa's early history was the Finnish sea captain and fur trader Gustave Niebaum, who created one of California's first château-style wineries, the grand Inglenook estate, in 1880. A century later, filmmaker Francis Ford Coppola began buying up Inglenook's dispersed parcels and piecing the estate back together. The result is the majestic Rutherford spread, where visitors soak up history—Niebaum's, Coppola's, and Napa's—told through museum-like exhibits, browse the crystal glassware in the winery shop, and sample the Cask and eponymous Rubicon, both stellar, cabernets. Visit rubiconestate.com

Vineyards at Rubicon Estate, Napa Valley.

The tasting room at Schramsberg Vineyards.

Schramsberg There's something life-affirming about the sight of 2.7 million bottles of sparkling wine resting in dark silence in Schramsberg's lichen-laced caves. The underground aging rooms for this 148-year-old sparkling wine producer (the second oldest in Napa) were dug into Diamond Mountain by hand, by Chinese immigrants who also helped build the transcontinental railroad. A meander through them is best followed up by a visit to the tasting salon for a pour of the chardonnay-based J. Schram. A tribute from Jack and Jamie Davies, who bought the winery in 1965, to its founder, it tastes deliciously of toasted brioche, roasted nuts, and baked apricots. Visit schramsberg.com.

Foxen California's Central Coast is both a new wine region and a very old one. Spanish mission vineyards were strung like beads on a necklace here in the 18th century. The two main valleys, Santa Ynez and Santa Maria, are pastoral landscapes, dotted with horse farms as well as wineries. Foxen is a family operation specializing in pinot noir, chardonnay, and syrah, found in two tasting rooms: the old, original wooden shack where Foxen's Bordeaux-style wines and its sangiovese are on offer and, down the road, a solar-powered barn pouring the winery's seamless pinots. Visit foxenvineyard.com.

Pride Mountain Spring Mountain Road climbs more than 2,000 feet through a forest graced with winter waterfalls. At its pinnacle is Pride Mountain Vineyards. The 235-acre estate undulates along the ridgeline of the Mayacamas Mountains that separate Napa and Sonoma; Pride makes wines from both appellations. A stroll through its 23,000 square feet of caves, with stops along the way to taste its impressive cabernet, earthy syrah, and elegant viognier, eventually leads to a sunlit terrace with views of the vineyards, the forest, and the 120-year-old ruins of the property's original winery below. Visit pridewines.com.

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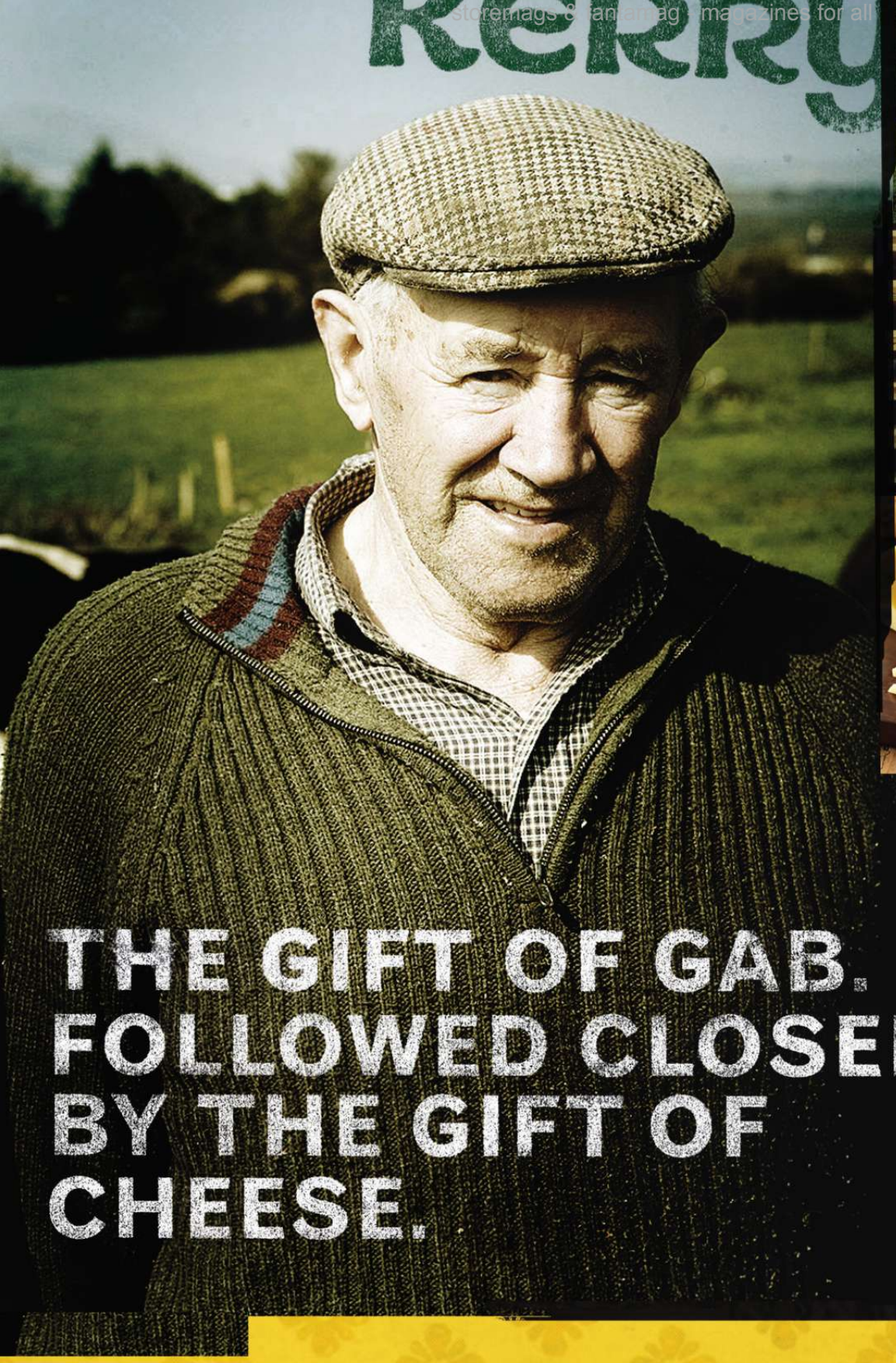

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Bread Winner

The Parker House roll is fluffy, rich, and as seductive as ever

BY TOM COLICCHIO

TODD COLEMAN

For many of us, there's a certain smell that we associate with the start of the workday. It might be the nutty aroma of that first cup of coffee, the gasoline vapor of a parking garage, or the antiseptic tang of an office lobby. When I walk through the doors of Colicchio & Sons, my restaurant in New York City's Chelsea neighborhood, it's yeast that I smell. Buttery, sweet, and welcoming, the scent of 500 baking Parker House rolls—the number we serve in a single night—hits me like a carb-loaded wave. (Each guest typically eats an average of three of the decadent rolls, served gratis, during the course of a dinner.) Starting at 11:00 A.M., the aroma wafts from the kitchen through the dining room and bar, tempting the prep cooks, the servers, the suppliers stopping in with their deliveries, and, of course, me.

In my opinion, the homey elegance, downy crumb, and lusciously rich flavor of the Parker House roll is unrivaled among breads. But it was purely by chance that I developed my own recipe for it.

As in households across America, it has always been a tradition at Craft, my decade-old Manhattan restaurant, to serve Parker House rolls on Thanksgiving. We used to buy them from a terrific local bakery, until one year we were late getting in our order and ended up having to make the rolls ourselves. We baked them nestled in batches of six in miniature rectangular cast-iron pans (those were what we happened to have on hand, though a round eight-inch skillet works just as well). Then we sent them, pans and all, into the dining room, still hot from the oven, the golden domed tops glistening with clarified butter and scattered with *fleur de sel*. Our rolls were popular beyond my wildest expectations, the diners leaving the pans empty, strewn with a few telltale crumbs. They just seemed to strike a chord with people. Now it's not only a tradition to serve them at Craft's Thanksgiving dinner; Parker House rolls also mark the beginning of every meal at several of my restaurants around the country.

Parker House rolls, a *pain au lait* (milk bread) with a distinctly Yankee pedigree, first appeared in the mid-1870s at Parker's, the restaurant located inside Boston's Parker House hotel. The recipe made its way into home kitchens when it was published in the first edition of Mary Johnson Lincoln's seminal guide to American cookery, *Mrs. Lincoln's Boston Cook Book* (Roberts Brothers, 1884). It has remained part of the American repertoire ever since.

The rolls we make in our restaurants are not radically different from those prepared according to Mrs. Lincoln's 19th-century formula. Our bakers use fresh cake yeast, which, while consistent with early Parker House roll recipes, has largely been replaced with dry yeast in more recent iterations (dry yeast is just as effective and easier to find). While most recipes call for a small amount of sugar, we add malt syrup, a natural sweetener made from sprouted barley that I think tastes more interesting than plain sugar, lending caramel and molasses undertones to the flavor of the bread. (See page 111 for more information on barley malt syrup.)

THE ROLLS WERE STILL HOT FROM THE OVEN, THEIR DOMED TOPS GLISTENING WITH BUTTER AND SCATTERED WITH FLEUR DE SEL

The iconic beauty of a Parker House roll lies in that moment when you break through the firm, toasted crust to reveal a steaming, light-as-air interior, riddled with

Tom Colicchio *is the chef-owner of Craft Restaurants and 'Wichcraft. This is his first article for* SAVEUR.

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tiny bubbles. To achieve the requisite fluffiness, it's crucial not to overwork the dough. Excessive handling or kneading develops gluten, the proteins that give dough its elasticity, which leads to a roll that is rubbery and dense. To safeguard against this undesirable result, mix the dough only until it begins to pull away from the bowl if you're using a stand mixer, or, if you're mixing the dough by hand, until it's tacky to the touch but not sticking to your fingers.

The toughest part for home cooks, however, is remaining patient while waiting for the dough to rise three times before it goes into the oven. In our restaurants, we have a piece of equipment called a "proof box," which maintains a constant temperature and humidity, allowing for a predictable leavening time. For home cooks, I suggest placing the dough in a cold oven along with a pan of water or a damp pizza stone. The moisture in the environment encourages the dough to rise.

The main difference between classic Parker House rolls and the ones that I serve is the shape: most traditional recipes call for cutting the dough into rolls with a round or oval biscuit cutter and folding them in half like a taco; mine are formed into balls and baked in groups of six in cast-iron baking dishes. The cast iron gets hot enough to give the rolls a good exterior crust, and clustering them prevents the bread from drying out. Since cast iron retains heat, it also keeps the rolls warm over the course of a meal—though if your Thanksgiving table is anything like ours, it's unlikely that they'll stick around that long.

COLICCHIO & SONS' PARKER HOUSE ROLLS

MAKES 14 ROLLS

Chef Tom Colicchio's fluffy, buttery dinner rolls may be the best we've ever eaten. The secret? Barley malt syrup, a molasses-thick liquid sweetener that adds a hint of malty flavor. For a source, see page 114.

- **¾ cup milk, heated to 115°**
- **1 tsp. active dry yeast**
- **1 tsp. barley malt syrup or dark corn syrup**
- **2 cups flour**
- **1½ tsp. kosher salt**
- **2½ tbsp. unsalted butter, cut into ½" cubes, softened**
- **¼ cup clarified butter, for greasing and brushing**
- **Fleur de sel, to garnish**

1 Stir together milk, yeast, and malt syrup in a large bowl; let sit until foamy, 10 minutes. In a medium bowl, whisk together flour and salt; add to milk mixture along with butter and stir with a wooden spoon until a dough forms. Transfer to a lightly floured work surface and knead until smooth, 5–6 minutes. Transfer dough to a lightly greased bowl and cover with plastic wrap; let sit until nearly doubled in size, about 1 hour. Uncover and punch down dough; cover and let sit until puffed, about 45 minutes.

2 Heat oven to 325°. Portion dough into fourteen 1½"-diameter balls, about 1 ¼ oz. each, and transfer to a greased 8" cast-iron skillet or 8" x 8" baking pan, nestling them side by side; cover loosely with plastic wrap and let sit until doubled in size, about 2 hours. Brush with clarified butter and bake until puffed and pale golden brown, 20–22 minutes. Transfer to a rack and brush with more clarified butter; sprinkle each roll with a small pinch of fleur de sel and serve warm.

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SPIRIT OF THE BISTRO

When it comes to traditional French cooking and pure Parisian ambience, these cozy neighborhood restaurants still deliver

By Alexander Lobrano
Photographs by Landon Nordeman

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I thought I was sulking because of the thick knit tie and madras jacket I was being forced to wear on that stifling August night, but the real reason for my snit, though I couldn't articulate it at the time, was that Paris seemed so excruciatingly out of reach for a 14-year-old boy from suburban Connecticut. Instead of following my parents through the Louvre or visiting Napoleon's tomb, I wanted to be kissing someone on the banks of the Seine or sipping champagne on a terrace.

Still, I was hungry when we all got to the cozy bistro in St-Germain-des-Prés, and the smell of sautéing shallots made my mouth water. I loved the pungent scent of the Gitanes a woman at the next table was smoking, and the saucers of radishes and sliced sausage the waiter delivered with our menus. I devoured the bread, a baguette with a crackling crust and lacey interior web of tangy crumb.

"Do you know what you're getting?" my brother asked when I ordered a *salade frisée aux lardons* and *boeuf aux carottes*. I insisted I did. It was half true—a salad of some kind and beef with carrots, whatever that might be. If the chunks of hot bacon in my salad came as a surprise, the mahogany sauce on my braised beef and carrots stirred a sensualist bent I didn't know I had. Smoky and sweet, it was the most delicious thing I'd ever eaten. Instantly I understood the smiling, sated radiance of the crowd seated around me in the front dining room at Allard. Here was the Paris I'd been longing for.

It was the memory of that sauce, as much as anything, that compelled me to pull up stakes for the city 25 years ago, and I've been eating my way through the bistros of Paris ever since. Every good bistro meal reveals the unassuming genius of this profoundly French genre of restaurant. But it was by making my way to the city's most beloved old-guard bistros—Aux Lyonnais, L'Ami Louis, and Chez Georges, all of which blessedly survive, like Allard—that I came to appreciate how time-honored technique and genuine care can transform the humblest of ingredients into transcendent meals.

Over the years, I've visited the temples of haute cuisine and developed an affection for Paris's fast-paced brasseries (the few that haven't been taken over by corporate chains, that is). Yet I remain convinced that the bistro is the truest expression of French cooking. Best known for *plats mijotés*, or long-simmered dishes, such as *boeuf à la bourguignonne* and *pot-au-feu* (beef stew with marrow bones), bistros can also be relied on for roasted meats in generous portions and classic side dishes like *céleri rémoulade* (celery root in a mustardy mayonnaise) and potato gratin. It's what the French call *cuisine grand-mère* (grandmother's cooking), and in fact these places have traditionally been family-run, with the husband in the kitchen and the wife in the dining room (or vice versa). Recently, a new generation of chefs has put its own spin on the bistro (see "The New Bistro," page 74), but the affinity for little neighborhood places you can call your own—and afford to visit regularly—has endured from the bistro's 19th-century beginnings. It was in bistros that I learned to eat like a Frenchman, and it is to bistros that the French turn for comfort and continuity.

Chez Georges is the kind of resolutely old-fashioned place where it's easy to believe there's someone in the kitchen that truly cares about you.

I INSTANTLY UNDERSTOOD THE RADIANCE OF THE CROWD SEATED AROUND ME IN THE DINING ROOM AT ALLARD. HERE WAS THE PARIS I'D BEEN LONGING FOR

On the night in 1986 that I first visited the bistro, just north of the Louvre in the center of Paris, I'd lived in the city for only a few months. I'd been invited by an acquaintance well connected in the world of Paris food, and he'd mentioned that Julia Child would be among the other guests. As I'd planned, I was first at table at Chez Georges that night, which gave me time to get my bearings and drink a bracing glass of wine. The place was a perfect tableau of the Paris I wanted to belong to: a long, narrow dining room *(continued on page 70)*

Facing page, chefs at L'Ami Louis. Above, pan-fried steak with mustard cream sauce at Chez Georges (see page 84 for a recipe). Previous pages, coddled eggs with chanterelles at Aux Lyonnais (see page 78 for a recipe).

Alexander Lobrano *is the author of* Hungry for Paris: The Ultimate Guide to the City's 102 Best Restaurants *(Random House, 2008).*

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Clockwise from top left: steak tartare at Le Bistrot Paul Bert; a customer at Le Bistrot Paul Bert; calf's liver with parsley, garlic, and fried potatoes at Aux Lyonnais; grilled turbot with white wine and butter sauce at Allard; potato galette at L'Ami Louis; the entrance to Chez Georges. **(See page 78 for recipes.)**

(continued from page 67) with wall-mounted mirrors reflecting an eclectic, sophisticated crowd.

By the time the others arrived, I'd decided on ratatouille to start and the *blanquette de veau* (veal in a lemony cream sauce). Julia sat across from me, and I was bookended by two grumpy French food critics. I sat quietly at first, listening as Julia replied to the question of why American home cooks hadn't taken to French bistro cooking. "Good bistro cooking takes time," she said in her charmingly fluty French, "and sadly, Americans have been trained by *économistes domestique* and big food companies to want to make quick work out of cooking dinner. What gets lost is that cooking is a pleasure, something you do for people you love."

Then we ordered, and when it was my turn Julia stopped me in my tracks. "No, dear, that's much too safe for someone who's just moved to Paris," she insisted. "Please allow me." She let the waitress know that I'd have the headcheese and the sweetbreads with morels in cream sauce, and I was dumbstruck—first, to have my order so sweetly hijacked, and then to discover that I actually loved *fromage de tête* and *ris de veau*. As we carried on eating and drinking, our little party came to life, and we raised our voices to match the din of the animated conversations around us—the happy noise that is the mark of a real bistro. Tipsy in the *métro* after dinner, I meditated on the creamy succulence of the sweetbreads, and the way the wild mushrooms had teased out their delicately feral nuances. I also decided that a little well-meant bullying at the table could be a good thing.

A couple of months later, another friend asked me to write an article on old-fashioned bistros for the travel magazine she edited. She suggested beginning with dinner at Aux Lyonnais, a famous old bistro near the Paris stock exchange, that specialized in the cooking of Lyon. When I arrived on a wintry night, the red-painted façade and white lace curtains offered instant solace; the interior of the restaurant, little changed since its opening in 1890, was beautiful. The globe lamps overhead cast a warm glow over the

A PARISIAN TRADITION

"Bystro! Bystro!" That's Russian for "Quick! Quick!" and according to a popular legend about the origins of the name *bistro*, it was the cry raised by Russian soldiers during the occupation of Paris in 1815 when they wanted food and drink. A more credible etymology traces the name to *bistrouille*, a northern French term for a mixture of coffee and eau-de-vie—just the sort of thing one might have ordered in a bistro in the 19th century, when this type of small, neighborhood restaurant became a fixture in Paris. (As for the alternate spellings *bistro* and *bistrot*, that's always come down entirely to personal preference.)

Between 1800 and 1900, the establishment of the railroads made travel from remote regions of France to the capital easier, and the late-starting French industrial revolution meant that there was a lot more work in Paris than in other parts of the country. As a result, the city's population swelled from around 500,000 to 2.5 million. For many, living conditions were cramped; the bistro became a home away from home, a place to get the kind of food your mother made (if she had a kitchen; plenty of Parisians in that era didn't). Many arrivals from the Auvergne, in south-central France, were in the business of delivering coal, and some of them gradually introduced a sideline to their coal shops by serving cheap, hearty food—things like stews that were easy to make in big batches and to portion out. These Auvergnats are widely credited with launching the bistro, but others who immigrated to the city at that time—from the Périgord, from Lyon—opened bistros, too, in which they served their own regional specialties. If you were one of the Alsatians who fled to Paris after the Franco-Prussian War of 1870–71, however, you opened a brasserie, or brewery, where beer was the drink of choice. Even today, brasseries have an identity—big, bright, buzzing—quite distinct from that of the cozy bistro (and the formal restaurant). The bistro itself has acquired the pseudonyms *comptoir* and *zinc*, both of which refer to the counter or bar that is a fixture in these places (and a few still do have zinc surfaces). The corner *bar-tabac*, meanwhile, is a place to have a glass of wine or a coffee when you stop in to buy cigarettes, but the menu won't typically extend beyond sandwiches and croissants.

The first bistro owners weren't professionally trained cooks; they made the *plats ménager* (housewife's dishes) they'd learned at home. Whether the cook was a Provençal making daube or a Lyonnais making *queue de boeuf mijotée* (oxtail stew), braising was always central to the bistro kitchen—what better way to make cheap cuts of meat tender and flavorful? Cooking with offal was another way to provide maximum flavor at minimum expense, and homey standards like roast chicken and lamb soon became canonical fare. As many bistros were family-run, those dishes were refined over generations, and certain standout places—like Aux Lyonnais, which opened in 1890, L'Ami Louis (1920s), Allard (1931), and Chez Georges (1964)—began attracting customers from outside the neighborhood. Today, these grandes dames are a far cry from the humble *comptoirs* and *zincs* that are still integral to the life of the city. *—Beth Kracklauer*

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Roast duck with olives at Allard. Facing page, clockwise from top left: a customer at L'Ami Louis; Le Bistrot Paul Bert; Rafael, a waiter at L'Ami Louis; celery root rémoulade at L'Ami Louis. (See page 78 for recipes.)

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mothering waitresses in black dresses with white aprons who alternately teased and babied the bankers and brokers who filled the room.

I drank fruity red Coteaux du Lyonnais wine, and after polishing off juicy, pistachio-studded *saucisson de Lyon* with a salad of warm potatoes dressed with a light vinaigrette, and then *quenelles de brochet* (pike dumplings) in a *sauce Nantua* (creamy crayfish sauce), I knew I must visit Lyon, the long-reigning gastronomic capital of the Gauls. There they call their bistros *bouchons*, and on that first night at Aux Lyonnais I got an authentic taste of lusty, offal-oriented, *bouchon*-style food.

I learned over time that Paris's bistros are wonderful places to explore France's patchwork of regional cuisines. Historically, many bistro owners have hailed from Lyon or from the Auvergne, in the south-central part of the country (see "A Parisian Tradition," page 70), but you can also find bistros that specialize in the dishes of Brittany, for example, or the Basque country.

It was in a bistro famed for its roasted chicken, however, that I had one of the more meaningful bistro meals. I was working for a fashion publishing company, and one afternoon I returned to my desk after having interviewed some designer to find a note saying that the company's New York–based editor-in-chief was expecting me for lunch at a bistro called L'Ami Louis in five minutes. I galloped out the door and took a cab to a slightly shabby street in the 3rd arrondissement.

"Have you been here before?" asked the editor. I hadn't. "It's the world's best bistro," he declared. Soon the waiter arrived with escargots in garlic butter and foie gras wrapped in a thin band of yellow fat. "We're sharing. Dig in," my boss commanded, and I did, foie gras first. Spread on toast, the buttery liver was sweet and earthy and sublime.

"Now tell me why you love fashion," the editor demanded. I sputtered something about how it's a reflection of social change. "Oh for God's sake, that's nonsense," he began, and he was right. The truth was, I couldn't have cared less about fashion; I'd taken the job as my

NEVER IN MY LIFE HAD I EATEN SUCH A DELICIOUS ROAST CHICKEN, AND I KNEW I'D FOREVER CRAVE THE CRISP POTATO GALETTE TOPPED WITH COARSE-CHOPPED GARLIC

Yves Vagner, the maître d' at Allard.

THE NEW BISTRO

In 1992, news of a just-opened restaurant with an exasperatingly remote location in the 14th arrondissement went through the city like a shot. A young chef, Yves Camdeborde, who'd formerly cooked at the Hôtel de Crillon under the influential chef Christian Constant, had gone out on his own and was doing a superb new take on bistro fare by riffing on the cooking of his home turf, the Bearn region in France's southwest. It's name: La Régalade.

So I went, and what I discovered was terrific *cuisine de terroir*, with a twist. The meal started with a delicious, help-yourself *terrine de campagne* (country-style pâté), an epic bistro dish if ever there was one. But then there were bright, light dishes that I'd never seen on a bistro menu: a brilliant *pissaladière* of tuna and black olives; red mullet filets sautéed with fried thyme, basil, and tarragon on a bed of polenta. While some dishes, like duck hearts with oyster mushrooms, were classically southwestern, others were modern and refined, like the tender chunks of veal that came in a delicate *jus* with tiny ravioli and crunchy steamed vegetables.

La Régalade became a huge hit; Camdeborde was clearly on to something, and he wasn't the only one. All over Paris, other Christian Constant alumni, including Eric Frechon at La Verrière (now closed) and Thierry Breton at Chez Michel, were doing similarly inventive modern bistro cooking, and within a few years chefs like Christophe Beaufront at L'Avant Goût and Thierry Blanqui at Le Beurre Noisette were joining the fray. Like their contemporaries abroad—in London's East End, say, or Brooklyn, New York—they opened casual places in parts of the city where rents were cheap and they could afford to take risks. "What distinguished the new bistro movement is that these young chefs were professionally trained," Constant told me at the time. They applied that training to humble ingredients and unfussy dishes, and their reasonably priced menus made a welcome addition to Paris dining during the economic recession of the 1990s.

Chef Guy Savoy also opened a constellation of trendsetting "nouvelle generation" bistros in the 1980s and 1990s, including La Butte Chaillot, Le Bistrot de l'Étoile, and the wildly popular Les Bouquinistes in St-Germain-des-Prés. "The new bistros are one of the best things nouvelle cuisine left in its wake," Savoy said when I interviewed him recently. "Now there's a second generation of modern bistro chefs. They call their cooking *la bistronomie*, and it's more creative than ever. You find lemongrass and coriander in their cooking as often as you do thyme or chervil." Like those who opened the original bistros in the 19th century, they're using ingredients and ideas from far afield—not only from other regions of France, but also from other countries. Meanwhile, La Régalade remains excellent and innovative under chef Bruno Doucet, who bought it when Camdeborde sold out. Doucet's even opened a second bistro, the outstanding La Régalade Saint-Honoré—this time, in the heart of Paris. —*A.L.*

ticket to Paris. Fortunately, he put the interrogation on hold when two roast chickens arrived along with twin orders of potato galette. I'd never eaten better chicken in my life, and the crunchy galette, topped with coarse-chopped garlic, was something I knew I'd forever crave. I also knew then and there that I'd have to find a different career—one that would bring me back to L'Ami Louis repeatedly, one that focused on what I really loved, the city's food.

These days, places like L'Ami Louis are often described as "soldiering on," part of a doleful refrain on the demise of the traditional bistro. I don't buy it. In fact there's been a heartening trend toward breathing new life into the form. When the French chef and entrepreneur Alain Ducasse took over Aux Lyonnais in 2002, he artfully updated a menu that many Parisians were finding heavy and antiquated, without compromising the bistro's soul. I am thankful that I can still get the hearty Lyonnais classics there, but there are lighter dishes, too—things like delicate fried frogs' legs with bright purslane purée—that give the place a sense of currency as well as continuity.

There are even newly minted bistros that are playing it straight with good old-fashioned bistro fare, and one of my favorites in that group is Le Bistrot Paul Bert in the 11th arrondissement. Its owner, Bertrand Auboyneau, is my idea of a local hero for serving excellent, reasonably priced, generously portioned bistro fare in his two cheerful dining rooms, which are full of flea-market bric-a-brac. This bistro is so popular among the *bobos* (bourgeois bohemians) from the surrounding neighborhoods, it's necessary to book well in advance.

On a recent breezy night when the doors were open to the street, a friend and I started with some of the best *terrine de campagne* (country-style pâté) in Paris—earthy, dense, and run through with flavorful fat—and a plate of marinated herring garnished with pickled cauliflower and yellow carrots. Next, seared *onglet de veau* (veal hanger steak) with sautéed girolle mushrooms for me, and for my friend a hand-chopped steak tartare with perfect *frites*. With a bottle of rich red St-Joseph, the meal was so good I ended up feeling like an elated 14-year-old all over again.

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A waiter at L'Ami Louis. Facing page: braised veal breast with artichokes at Aux Lyonnais (see page 84 for a recipe).

THE 23 BEST BISTROS IN PARIS

I'm a dyed-in-the-wool fan of old-fashioned Paris bistros, most of which are located in the heart of the city. But I also love the new generation of contemporary bistros that have opened within the last ten years or so, many of which can be found in quiet residential arrondissements, like the 11th and 15th, that are quite a hike from the city center—and are well worth the journey for their innovative and typically reasonably priced menus. Below, a guide to my favorite Paris bistros, old and new. Dinner for two with drinks and tip runs about $80 at the inexpensive places; $100 to $140 at the moderate ones; and as much as $200 at the expensive establishments. —*A.L.*

1. Afaria *15 rue Desnouettes, 15th arrondissement (33/1/4856-1536). Inexpensive.* This two-year-old bistro is the brainchild of chef Julien Duboué, who trained with such top toques as Paris's Alain Dutournier and New York's Daniel Boulud. The menu changes often but runs to delicious Basque-Landais dishes like cold artichoke soup, fried baby squid, and sea bream with a "spaghetti paella."

2. Allard *41 rue St-Andre des Arts, 6th arrondissement (33/1/4326-4823). Expensive.* Established in 1931, this remains one of the city's most beloved old-guard bistros, and for good reason. Dishes like escargots in parsley butter, house foie gras terrine, and roast duck with olives are top-notch.

3. L'Ami Jean *27 rue Malar, 7th arrondissement (33/1/4705-8689). Moderate.* Chef Stephane Jego, who worked under bistro wizard Yves Camdeborde, founder of La Régalade (see page 74), serves market-driven southwestern French and Basque cooking. Don't miss the ravioli stuffed with roast pork and mushrooms, and the wild salmon steak with baby squid.

4. L'Ami Louis *32 rue Vertbois, 3rd arrondissement (33/1/4887-7748). Expensive.* Come to this temple of classic bistro cuisine for generous portions of garlicky, crunchy potato galette, grilled veal kidneys, whole roast chicken with heaps of *frites*, and tender milk-fed lamb.

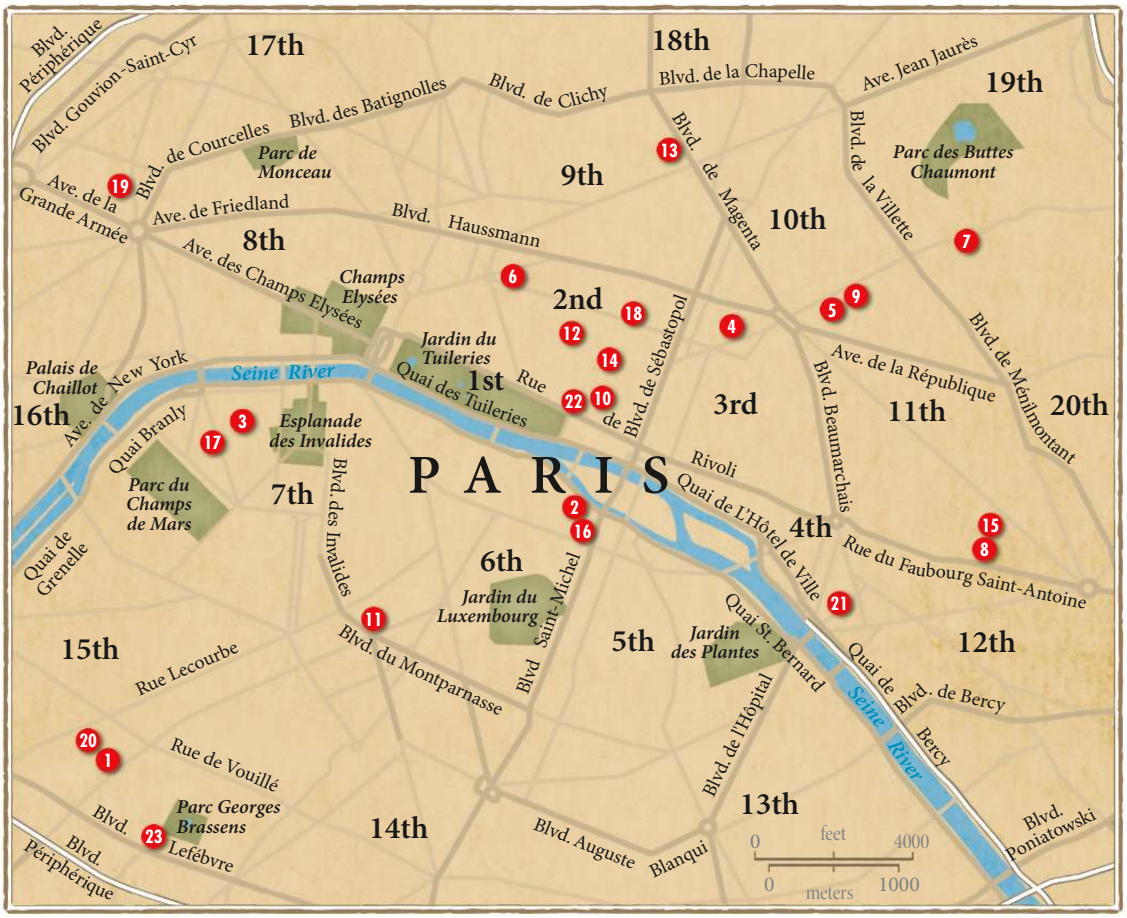
5. Auberge Pyrénées Cévennes *106 rue de la Folie-Méricourt, 11th arrondissement (33/1/4357-3378). Moderate.* This is a terrific example of a good old-fashioned neighborhood bistro, with sausages dangling from huge beams overhead and antlers mounted on the walls. Expect friendly service, reasonable prices, hearty dishes like cassoulet and veal sweetbreads in port sauce, and Lyonnais specialties such as *quenelles de brochet*.

6. Aux Lyonnais *32 rue St-Marc, 2nd arrondissement (33/1/4296-6504). Moderate.* Since taking over this famous old bistro in 2002, Alain Ducasse has artfully updated the menu while preserving the soul of the bistro. Lighter dishes like *cervelle de Canut*—a fresh, soft cheese whipped with herbs and shallots—and poached haddock with lentils in vinaigrette prevail, but there are still plenty of hearty Lyonnais classics.

7. Le Baratin *3 rue Jouye-Rouve, 20th arrondissement (33/1/4349-3970). Inexpensive.* This small, crowded bistro in Belleville, one of the last bohemian neighborhoods in Paris, is a major expedition from the city center, but that hasn't stopped it from becoming the place where chefs like Joël Robuchon and Yves Camdeborde come for a night-off feast of chef Raquel Carena's fabulous home-style cooking. The daily-changing menu ranges

from oxtail braised with citrus fruits to ragout of cod and shrimp with saffron.

8. Le Bistrot Paul Bert *18 rue Paul Bert, 11th arrondissement (33/1/4372-24-01). Moderate.* Chef Thierry Laurent serves some of the best *terrine de campagne* in Paris at this genial new bistro. Also very



From left, recipe cards at Allard; diners at Le Bistro Paul Bert; a phone at L'Ami Louis; a waitress at Aux Lyonnais; staff members from Allard; exterior detail at Aux Lyonnais.

MAP: THE M FACTORY; LANDON NORDEMAN (6)

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good: entrecôte with bone marrow and french fries, duck with pears, and beef cheeks braised in red wine.

9. Le Chateaubriand *129 avenue Parmentier, 11th arrondissement (33/1/4357-4595). Moderate.* The first time I ate chef Inaki Aizpitarte's cooking, it knocked me out, and he's only gotten better since he set up shop at this sepia-toned former grocery store. Aizpitarte's globally influenced "*cuisine de vagabonde*" exhibits stunning imagination, as in dishes like sea bass with red chicory and lemon crème fraîche.

10. Chez Denise *5 rue des Prouvaires, 1st arrondissement (33/1/4236-2182). Moderate.* This bistro, also known as La Tour de Monthlhéry, serves trenchermen's portions of headcheese, charcuterie, roasted marrowbones,

and rib steaks with fabulous *frites* until 5:00 A.M. Boisterous, friendly, and completely Parisian.

11. Chez Dumonet/Josephine *117 rue du Cherche-Midi, 6th arrondissement (33/1/4548-5240). Moderate.* This 112-year-old bistro, located in a stunning 19th-century space, serves dishes like morel mushrooms stuffed with foie gras, truffles, and country ham; a sumptuous *mille-feuille* of boned pigeon and crisp sliced potatoes; and one of the best *boeuf à la bourguignonnes* in Paris. End with the Grand Marnier soufflé.

12. Chez Georges *1 rue du Mail, 2nd arrondissement (33/1/4260-0711). Moderate.* Time stands still at this century-old bistro in the heart of Paris that serves bistro classics like *blanquette de veau* (veal breast served with a lemony cream sauce), chicken liver terrine, and wonderful cream puffs with hot chocolate sauce.

13. Chez Michel *10 rue de Belzunce, 10th arrondissement (33/1/4453-0620). Moderate.* Since it's one of her favorite restaurants, yes, that gorgeous blonde in the corner at this vintage bistro near the Gare du Nord just might be Catherine Deneuve. Aptly named chef Thierry Breton's Breton-inspired cooking is reliably delicious, with dishes like *kig ha farz* (a stew of pork and veal served with buckwheat stuffing), great game in season, and one of the best Paris-Brest pastries (a ring of choux pastry filled with hazelnut cream) in town.

14. Le Cochon à l'Oreille *15 rue Montmartre, 1st arrondissement (33/1/4236-0756). Moderate.* In the old market district of Les Halles, a diverse crowd of happy Parisians packs into this 97-year-old bistro's compact Belle Époque dining room to tuck into dishes like *confit de canard* and stuffed pork with lentils.

15. L'Ecailler du Bistrot *22 rue Paul Bert, 11th arrondissement (33/1/4372-7677). Moderate.* Sister restaurant to Le Bistrot Paul Bert (see No. 8), this may be the best seafood-oriented bistro in Paris, with impeccable fish at reasonable prices. Try briny Utah Beach oysters from Normandy or a terrific line-caught grilled sole with baby potatoes sautéed in salted butter and fresh tarragon.

16. L'Epigramme *9 rue de l'Eperon, 6th arrondissement (33/1/4441-0009). Moderate.* This tiny place has been a hit ever since it opened two years ago. Chef Pierre Neveuserve's first-rate contemporary French bistro cooking includes dishes like braised veal with roasted artichokes and duck filet in a *jus* of black-currant liqueur with a side of new potatoes.

17. La Fontaine de Mars *129 rue St-Dominique, 7th arrondissement (33/1/4705-4644). Moderate.* This popular, well-mannered bourgeois bistro with lace curtains, red-checked tablecloths, and wry but polite waiters always gets it just right, with a superb roster of good old-fashioned Gallic food, including marinated leeks, seared foie gras with pears, sole meunière, and duck breast with olives and eggplant caviar, plus a roster of daily specials like roast chicken and roast lamb.

18. Frenchie *5 rue du Nil, 2nd arrondissement (33/1/4039-9619). Moderate.* The brilliant market-menu cooking of chef Gregory Marchand features cosmopolitan dishes like crab-stuffed ravioli with parsley juice and shellfish, roast shoulder of lamb with eggplant, spinach and pickled lemon, and tapioca with coconut shavings, wild strawberries, and coriander.

19. Le Hide Koba's Bistro *10 rue de General Lanrezac, 17th arrondissement (33/01-4574-1581). Moderate.* Near the Arc de Triomphe, chef Hide Kobayashi's bistro offers an impeccable take on traditional French bistro cooking with letter-perfect versions of such classic dishes as *tarte d'escargots*, celery root rémoulade with marinated salmon, beef entrecôte, and crème brûlée.

20. Jadis *208 rue de la Croix-Nivert, 15th arrondissement (33/1/4557-7320). Moderate.* In French, the name of this popular two-year-old bistro means "in times gone by," a nod from talented young chef Guillaume Delage to France's rich culinary heritage. Delage serves a menu that veers between contemporary French bistro cooking—including dishes like escargots in puff pastry with oyster mushrooms and romaine lettuce, and sea bream in a wasabi cream sauce with sweet potato purée—and stalwarts like roast shoulder of lamb with white beans, tomatoes, and black olives.

21. Le Quincy *28 avenue Ledru-Rollin, 12th arrondissement (33/1/4628-4676). Inexpensive.* This funky, old-fashioned space near the Gare de Lyon features pure bistro cooking, including dishes like cold beef-muzzle salad, farmhouse terrine

with a garlicky cabbage salad, rich goose cassoulet, and rabbit cooked in white wine and shallots.

22. La Régalade Saint-Honoré *123 rue St-Honoré, 1st arrondissement (33/1/4221-9240).Moderate.* At this new branch of La Régalade (see "The New Bistro," page 74), chef Bruno Doucet's menu has been a phenomenal hit ever since it opened seven months ago. The fresh tasting and precisely executed *cuisine du marché* includes dishes like free-range Basque pork belly on a bed of lentils and cod steak with wilted spinach, chopped hard-boiled egg, tomatoes, and tiny croutons in a light vinaigrette. Smaller and with a more modern décor than the original location (at 49 avenue Jean-Moulin, 14th arrondissement), but every bit as good.

23. Restaurant du Marché *59 rue de Dantzig, 15th arrondissement (33/1/4828-3155). Moderate.* At the very edge of Paris, chef Francis Lévêque has turned this snug dining room with bare wood tables and bric-a-brac decorating the walls into one of the city's best bistros. The menu changes regularly, but dishes like baked potatoes stuffed with escargots, grilled pork terrine with a perfect mesclun salad, and a sublime *hachis Parmentier* (a French version of shepherd's pie) with duck confit are stunningly good.

FIRST COURSES

CÉLERI-RAVE RÉMOULADE

(Celery Root Rémoulade)

SERVES 4–6

In this classic bistro salad (pictured on page 70) julienned celery root melds with a Dijon mustard–spiked dressing. For more information about cooking with celery root, see page 107.

- **1 egg yolk**
- **1½ tbsp. Dijon mustard**
- **¾ cup grapeseed oil**
- **3 tbsp. fresh lemon juice**
- **Kosher salt and freshly ground black pepper, to taste**
- **1 large celery root (or 2 medium; about 1½ lbs.), peeled**
- **2 tbsp. minced flat-leaf parsley**

1 Arrange a damp tea towel in a circle on a work surface. Set a bowl over tea towel (to help prevent the bowl from slipping). Add egg yolk and mustard; whisk to combine. While whisking, pour in 1 tsp. oil a few drops at a time to create a thick mixture. Continue whisking, adding oil in a thin stream 1 tsp. at a time, until sauce is thick and creamy. Whisk in 2 tbsp. lemon juice; season with salt and pepper; cover rémoulade with plastic wrap and chill.

2 Using a mandoline or a large knife, cut celery root into ⅛"-thick slices. Stack 2–3 celery root slices and cut lengthwise into ⅛" matchsticks. Repeat. Transfer julienned celery root and remaining lemon juice to a large bowl; toss to combine. Add reserved rémoulade, season with salt and pepper, and toss. Cover salad; chill until celery root wilts slightly, about 30 minutes. To serve, divide salad between plates and garnish with parsley.

ESCARGOTS À LA BOURGUIGNONNE

(Snails in Garlic–Herb Butter)

SERVES 4

Use good-quality canned snails and store-bought snail shells to make this timeless garlic-and-herb-flavored dish (pictured on page 82). To source hard-to-find ingredients, see page 114.

- **16 tbsp. unsalted butter, softened**
- **¼ cup minced flat-leaf parsley**
- **1 tbsp. white wine**
- **1 tsp. cognac or French brandy**
- **3 cloves garlic, minced**
- **1 shallot, minced**
- **Kosher salt, freshly ground black pepper, and nutmeg, to taste**
- **24 extra-large snail shells**
- **24 canned extra-large snails**
- **Rock salt**
- **Country bread, for serving**

1 In a bowl, whisk together butter, parsley, wine, cognac, garlic, and shallots with a fork. Season with salt, pepper, and nutmeg. Cover with plastic wrap and refrigerate overnight to let the flavors meld.

2 Heat oven to 400°. Spoon about ½ tsp. of butter mixture into each snail shell. Push a snail into each shell; fill shells with remaining butter mixture. Cover bottom of a 9" x 13" baking pan with a layer of rock salt. Arrange snail shells butter side up on bed of salt and bake until butter sizzles, 10–12 minutes. Serve snails on a platter, with bread to soak up the butter, if you like.

Pairing note: The Domaine Chanson Bourgogne Pinot Noir 2007 ($15) has intense aromas of violet and liquorice, as well as a hint of spice, that complement the garlicky, herbaceous notes in this dish. *—Michael Peltier, sommelier of Alain Ducasse's Benoit, in New York City*

TARTARE DE FILET DE BOEUF

(Steak Tartare)

SERVES 2

The key to finely chopping filet mignon for this classic tartare (pictured on page 68) is to chill it in the freezer before slicing and mincing it.

Bistro french fries (see page 80 for a recipe).

- **8 oz. trimmed center-cut beef tenderloin**
- **3 tbsp. extra-virgin olive oil, plus more to taste**
- **1 egg yolk**
- **3 tbsp. salt-packed capers, soaked in water, rinsed, and drained**
- **2 tbsp. minced flat-leaf parsley**
- **1 small red onion, minced**
- **1 red Thai chile, stemmed, seeded, and minced**
- **Fleur de sel and freshly ground black pepper, to taste**
- **Sherry vinegar, to taste**
- **Dijon mustard, for serving**

1 Chill beef in freezer for 45 minutes. Transfer beef to cutting board and, using a very sharp knife, cut beef lengthwise into ⅛"-thick slices. Julienne each slice, and cut each julienne crosswise to finely mince beef. Transfer beef to a bowl and refrigerate.

2 Drizzle oil into a medium bowl and stir in egg yolk. Add capers, parsley, onions, and chiles; season with salt and pepper. Fold in reserved minced beef and season to taste with more of salt, pepper, and oil, if you like, along with a few drops of vinegar. Mound tartare on 2 chilled serving plates and serve with Dijon mustard.

Pairing note: The fresh, red-fruit nose and full, fat vanilla flavors of the Château du Chatelard Beaujolais Villages 2009 ($15) work well with this classic and vivacious dish *—M.P.*

OEUFS COCOTTE AUX GIROLLES

(Coddled Eggs with Chanterelles)

SERVES 4

Frédéric Thevenet of Restaurant Aux Lyonnais uses garlic three different ways to build depth of flavor in this dish (pictured on page 64) of eggs, spinach, and mushrooms gently baked in a luxurious bath of cream.

- **¾ cup extra-virgin olive oil**
- **4 cloves garlic**
- **4 tbsp. unsalted butter**
- **8 oz. spinach, stemmed**
- **Kosher salt and freshly ground black pepper, to taste**
- **8 oz. chanterelle or cremini mushrooms, quartered**
- **⅓ cup heavy cream**
- **4 eggs**
- **1 baguette, cut on the diagonal into 3" x ½" slices and toasted**

1 Make the garlic confit: Heat oil in a 1-qt. saucepan over medium-low heat. Add 2 cloves garlic and cook, stirring occasionally, until garlic is

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tender, 15–20 minutes. Using a slotted spoon, transfer garlic to a cutting board; let cool. Thinly slice garlic confit lengthwise. (Reserve oil for another use, such as making vinaigrettes or poaching fish.)

❷ Poke 1 remaining garlic clove with the tines of a fork; set aside. Melt 2 tbsp. butter in a 12" skillet over medium heat until foamy. Add spinach and cook, stirring occasionally with fork used to poke the garlic (to perfume the spinach), until tender, about 6 minutes. Season with salt and pepper. Transfer spinach to center of a tea towel and wipe out skillet. Gather up ends of towel and squeeze out excess liquid; set spinach aside.

❸ Melt remaining butter in skillet over medium heat. Add remaining garlic clove and mushrooms, season with salt and pepper, and cook, stirring occasionally, for 5 minutes. Add heavy cream and cook 5 minutes more. Remove pan from heat, cover, and let mushrooms steep for 15 minutes. Discard garlic.

❹ Heat oven to 400°. Divide the spinach and mushroom mixture between four 6-oz. ramekins. Add reserved slices of garlic confit. Crack 1 egg into each ramekin. Transfer ramekins to a 9" x 13" baking pan and pour enough boiling water into pan to come halfway up the side of the ramekins. Cover pan with aluminum foil and transfer to oven; cook until whites are set and yolks are still runny, about 10 minutes. Meanwhile, rub pierced garlic clove over toasted baguettes slices. To serve, arrange ramekins and toasted baguettes on 4 plates, and season eggs with salt and pepper.

SIDE DISHES

BISTRO POMMES FRITES

(Bistro French Fries)

SERVES 4

The secret to the stellar bistro fries pictured on page 78? Duck fat, a superior frying medium that gives the potatoes a deep, meaty flavor.

- **7 cups duck fat (see page 114)**
- **3 cups canola oil**
- **4 large russet potatoes, cut lengthwise into ¼"-thick batons**
- **Kosher salt, to taste**

❶ Heat duck fat and oil in a 6-qt. Dutch oven over medium-high heat until a deep-fry thermometer reads 325°. Working in small batches, add potatoes and cook, turning occasionally and maintaining a temperature of 300° (the temperature will drop when you add the potatoes), until pale and tender, 5–6 minutes. Using a slotted spoon, transfer fries to a wire rack set over a baking sheet. Remove pot from heat and refrigerate fries for 1 hour.

❷ Return oil to medium-high heat until a deep-fry thermometer reads 400°. Working in small batches, add chilled fries to oil and cook, turning occasionally and maintaining a temperature of 375°, until golden brown and crisp, 1–2 minutes. Using a slotted spoon, transfer fries to a rack set over a baking sheet; season with salt. Serve hot.

GALETTE DE POMME DE TERRE

(Potato galette)

SERVES 2–4

This crusty potato cake (pictured on page 68) is inspired by the one served at L'Ami Louis.

- **2 lbs. Yukon gold potatoes, peeled and cut into ½" x ¼" pieces**
- **Kosher salt, to taste**
- **2 tbsp. duck or bacon fat**
- **2 tbsp. unsalted butter**
- **Freshly ground black pepper, to taste**
- **1 tbsp. minced flat-leaf parsley**
- **1 tsp. minced garlic**

❶ Put potatoes into a 4-qt. pot and cover by 1" with salted water. Bring to a boil, reduce heat to medium-low, and simmer until potatoes are tender, 20–30 minutes. Drain potatoes, transfer to a baking sheet, and chill.

❷ Heat oven to 400°. Melt fat and butter in a 6" cast-iron skillet or ovenproof nonstick skillet over medium heat. Put chilled potatoes into a bowl. Pour fat and butter over potatoes (reserving skillet) and season with salt and pepper; toss to coat. Transfer potatoes to reserved skillet, cover with a piece of parchment paper cut to fit inside rim of skillet. Cook, smashing potatoes into skillet with a metal spatula, until edges begin to crisp and brown, about 30 minutes. Transfer skillet to oven and bake until potato cake is golden brown, 10–15 minutes (to check, use a fork to lift up one edge of the potato cake). Invert a small serving plate over skillet. Using 2 tea towels, hold plate and skillet together firmly and invert skillet. Remove skillet and garnish potato cake with parsley and garlic. Serve hot.

Braised beef cheeks (see page 82 for a recipe).

MAIN COURSES

CANARD AUX OLIVES

(Roast Duck with Olives)

SERVES 8

Based on a recipe from Allard, this bistro favorite (pictured on page 71) calls for a rich sauce, made by simmering green olives, herbs, and stock, to accompany roast duck.

- **¼ tsp. fennel seeds**
- **12 parsley stems**
- **8 black peppercorns**
- **1 bay leaf**
- **1 sprig thyme**
- **3 tbsp. unsalted butter**
- **1 tbsp. canola oil**
- **2 lbs. chicken wings or backs (if using backs, cut into 2" pieces)**
- **1 4 ½-lb. Muscovy duck, legs tied, neck and gizzards reserved (see page 114)**
- **Kosher salt and freshly ground black pepper, to taste**
- **3 medium yellow onions, minced**
- **1 ½ tbsp. flour**
- **8 cups chicken stock**
- **2 cups dry white wine**
- **⅓ cup tomato paste**
- **1 lb. large brine-cured green olives, pitted**

❶ Put fennel, parsley, peppercorns, bay leaf, and thyme on a 6" square piece of cheesecloth. Bring up corners of cheesecloth and tie with kitchen twine to make a bouquet garni; set

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aside. Heat 1 tbsp. butter and oil in an 8-qt. pot over medium-high heat. Add chicken pieces and reserved duck neck and gizzards, season with salt and pepper, and cook, stirring occasionally, until browned, 8 minutes. Add onions and cook, stirring occasionally, until soft, 5 minutes. Sprinkle with flour and cook, stirring, for 1 minute. Add reserved bouquet garni, stock, and wine and stir in tomato paste. Bring to a boil, reduce heat to medium-low, and simmer, occasionally skimming fat from surface, for 2 hours.

❷ Meanwhile, bring a small saucepan of water to a boil, add olives, and cook for 2 minutes. Drain and rinse olives under cold water; set aside. Set a fine mesh strainer over a 4-qt. saucepan. Strain sauce, discarding solids. Add olives and heat over medium heat; cook, stirring occasionally, until sauce is reduced and coats the back of a spoon, 1–1 ½ hours. Season with salt and pepper, cover, and keep warm.

❸ Heat oven to 475°. Score duck skin all over with a small paring knife and rub skin with remaining butter; season with salt and pepper. Place duck breast side down on a rack in a large roasting pan and place in oven; roast for 20 minutes. Turn duck breast side up; roast for 20 minutes. Reduce oven temperature to 350°. Continue cooking until duck is browned and an instant-read thermometer inserted into the deepest part of a thigh (without touching the bone) reads 160°, about 1 hour. Transfer duck to a platter and let rest for 20 minutes.

❹ To serve, carve duck into 8 pieces and arrange on a large platter to resemble the whole duck. Pour olive sauce over top and serve immediately.

Pairing note: The Château Real Martin Côtes de Provence 2005 ($22) has flavors of cherry, prune, and tobacco that pair very well with duck and with this dish's robust sauce in particular. —*M.P.*

FOIE DE VEAU EN PERSILLADE AVEC POMMES DE TERRE

(Calf's Liver with Parsley, Garlic, and Fried Potatoes)

SERVES 4

Seared liver, potatoes, and bacon are natural partners in this dish (pictured on page 69) from Aux Lyonnais.

- **1 russet potato, peeled, cut into ⅛"-thick batons, and soaked in water**
- **2 tbsp. grapeseed oil**
- **6 tbsp. unsalted butter**
- **2 cloves garlic (1 smashed and 1 minced)**
- **Kosher salt and freshly ground black pepper, to taste**
- **4 slices bacon, roughly chopped**
- **2 lbs. veal or beef liver, trimmed**
- **½ cup flour**
- **¼ cup clarified butter**
- **1 tbsp. fresh lemon juice**
- **½ cup minced flat-leaf parsley**
- **Fleur de sel, to taste**

❶ Drain potatoes and pat dry with paper towels. Heat oil in a 12" skillet over medium-high heat. Add potatoes and cook, turning occasionally, until light brown. Add 2 tbsp. unsalted butter and smashed garlic and season with salt and pepper. Cook, spooning butter over potatoes, until golden brown and tender, about 5 minutes more. Transfer potatoes to a plate; set aside. Wipe out skillet.

❷ Return skillet to medium heat. Add bacon and cook, stirring occasionally, until browned and crisp, about 12 minutes. Using a slotted spoon, transfer bacon to paper towels and wipe out skillet.

❸ Using a sharp knife, slice liver horizontally into 4 thin slices. Season liver with salt and pepper. Put flour on a plate and dredge liver in flour; transfer to a rack set inside a baking sheet. Heat 2 tbsp. clarified butter in reserved skillet over medium-high heat. Add 2 slices liver and cook until browned, about 2 minutes. Flip liver, add 2 tbsp. unsalted butter, and cook to desired temperature, about 1 minute more for medium rare. Transfer liver to paper towels and repeat with remaining clarified butter, liver, and unsalted butter. Add lemon juice to pan, along with parsley and remaining garlic. Stir to combine. To serve, divide potatoes between 4 serving plates. Top potatoes with liver and garnish with bacon. Spoon pan sauce over liver and sprinkle with fleur de sel.

Pairing note: The richness of liver calls for rich Bordeaux, like Château la Cardonne Haut Medoc 2005 ($25), a medium bodied, smooth, balanced wine with black fruit and anise on the nose and hints of cocoa on the finish. —*M.P.*

Snails in garlic–herb butter (see page 78 for a recipe).

JOUES DE BOEUF CONFITES

(Braised Beef Cheeks)

SERVES 6

At Le Bistrot Paul Bert, chef Thierry Laurent transforms beef cheeks, a humble, relatively tough cut, into a meltingly tender entrée (pictured on page 80) by first marinating the beef in a heady mixture of red wine and aromatic herbs and then braising it for four hours in the marinade until the meat becomes supple and fork-tender.

- **4 lbs. beef cheeks or beef chuck, trimmed**
- **2 cloves garlic, smashed**
- **2 sprigs fresh thyme**
- **1 750-ml bottle dry red wine**
- **1 bay leaf**
- **1 onion, chopped**
- **1 rib celery, chopped**
- **1 whole clove**
- **Kosher salt and freshly ground black pepper, to taste**
- **3 tbsp. unsalted butter**
- **2 cups beef or veal stock**
- **1 calf's foot (about 1 ½ lbs.)**
- **8 oz. button mushrooms, stemmed, halved, and steamed**
- **5 oz. bacon, cut into ¼" cubes and cooked until crispy**
- **4 oz. large pasta, preferably conchiglioni or large shells, cooked al dente**
- **20 pearl onions, steamed and peeled**
- **6 small carrots, steamed**
- **2 tbsp. minced flat-leaf parsley, for garnish**

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1 Put beef cheeks, garlic, thyme, wine, bay leaf, onion, celery, and clove into a bowl; cover and refrigerate 1–2 days. Transfer beef cheeks to a plate, reserving marinade. Pat beef cheeks dry and season with salt and pepper. Melt butter in a 6-qt. Dutch oven over medium-high heat. Working in batches, add beef cheeks and cook, turning, until browned, about 8 minutes. Transfer beef cheeks to a plate.

2 Heat oven to 325°. Add reserved marinade to pot along with beef stock and calf's foot; boil for 5 minutes. Nestle beef cheeks in liquid and cover them with a sheet of parchment paper cut to fit the inside of the pot. Cover pot, transfer to oven, and cook, turning beef cheeks every hour, until tender, about 4 hours.

3 Using a slotted spoon, transfer beef cheeks to a plate and cover with aluminum foil. Skim fat from surface of cooking liquid. Set a fine strainer over a 2-qt. saucepan and strain cooking liquid, discarding solids. Bring to a boil over high heat and reduce until liquid has thickened and coats the back of a spoon, about 15 minutes.

4 Transfer beef cheeks to a clean Dutch oven. Pour sauce over beef cheeks and add mushrooms, bacon, pasta, onions, and carrots. Cover pot and bake until vegetables and beef are warmed through, about 10 minutes. Serve hot and garnished with parsley.

Pairing note: A hearty dish such as this calls for a dark, well concentrated wine like the P. Amadieu Romane Machotte Gigondas 2007 ($24), with its nose of plum, cherry, and spice. —*M.P.*

PAVÉS DU MAIL

(Pan-Fried Steaks with Mustard Cream Sauce)

SERVES 4

The crispy bits and juices left in a skillet after frying steaks make a delicious base for a creamy, cognac-laced pan sauce (pictured on page 67). We based this recipe on one in Daniel Young's *The Bistros, Brasseries, and Wine Bars of Paris* (HarperCollins, 2006).

- **4 8–10-oz. flat iron steaks, cut horizontally without the connective tissue**
- **Kosher salt and freshly ground black pepper, to taste**
- **1 tbsp. unsalted butter**
- **1 tbsp. canola oil**
- **5 tbsp. cognac or brandy**
- **¼ cup heavy cream**
- **1½ tbsp. Dijon mustard**
- **1 tbsp. minced flat-leaf parsley**

1 Season steaks with salt and pepper. Heat butter and oil in a 12" cast-iron skillet over medium-high heat. Add steaks and cook, turning once, until browned and cooked to desired temperature, about 6 minutes for medium rare. Remove pan from heat. Transfer steaks to 4 warm plates and pour off and discard all but 1 tbsp. fat.

2 Add 4½ tbsp. cognac to pan and stir, scraping browned bits from the bottom with a wooden spoon. Return pan to medium-high heat and cook for 20 seconds. Add cream and mustard, season with salt and pepper, and cook, stirring vigorously, until sauce just comes together. Stir in remaining cognac and pour sauce over steaks. Serve steaks garnished with parsley and black pepper.

Pairing note: Mostly carignan and mourvèdre, the Lioco Indica Mendocino Red Wine 2008 ($19) has a smoky berry flavor that offsets the richness of the steak.

POULET RÔTI

(Roast Chicken)

SERVES 2–4

Roasted to perfection and served with rich pan juices and crisp watercress, L'Ami Louis's roast chicken is bistro food at its best. Patricia Wells included a version of this dish in *Bistro Cooking* (Workman, 1989) and recommends rubbing the chicken with goose, duck, or chicken fat before roasting it to achieve a golden brown crust.

- **1 3–4-lb. chicken, liver, gizzard, heart, and neck reserved**
- **4 tbsp. rendered poultry fat or butter**
- **Kosher salt, to taste**
- **4 tbsp. unsalted butter**
- **1 bunch watercress, stemmed**

1 Heat oven to 425°. Pat chicken dry and smear all over with 1 tbsp. poultry fat. Season skin and cavity with salt and stuff cavity with liver, gizzard, heart, and neck. Tie legs together with kitchen twine. Transfer chicken to a roasting pan. Melt remaining poultry fat. Roast chicken, basting with fat occasionally, until an instant-read thermometer inserted into the deepest part of a thigh (without touching the bone) reads 160°, about 1½ hours.

2 Using paper towels, hold chicken neck side up and pour any juices from cavity into roasting pan. Transfer chicken to a platter and let rest for 10 minutes. Set roasting pan on two burners over high heat. Add butter and 3 tbsp. water to roasting pan and cook, scraping up any browned bits on bottom of pan and stirring often to make a loose sauce, about 5 minutes.

3 To serve, carve chicken into 4 pieces and transfer to a warmed platter. Pour sauce over chicken and arrange watercress around chicken.

Pairing note: With a dish as simple and classic as roast chicken, a wine like this, with a juicy cherry flavor and hint of spice, like the Domaine Thénard Cellier aux Moines Givry 2007 ($28) from Burgundy, is a great pairing.

TENDRON DE VEAU AVEC ARTICHAUTS

(Braised Veal Breast with Artichokes)

SERVES 6

We based the recipe for this elegant braise of caramelized veal ribs served with sautéed artichoke hearts (pictured on page 74) on one from chef Frédéric Thevenet of Aux Lyonnais. To make it, ask your butcher to cut a bone-in veal breast into six individual ribs and reserve the trimmings (for more information, see page 107).

- **1 bone-in breast of veal cut into 6 ribs (about 6 lbs.), plus trimmings**
- **Kosher salt and freshly ground black pepper, to taste**
- **4 tbsp. unsalted butter**
- **4 tbsp. extra-virgin olive oil**
- **12 cloves garlic, unpeeled and lightly crushed**
- **5 sprigs fresh thyme**
- **5 fresh sage leaves**
- **4 yellow onions, chopped**
- **2 ribs celery, chopped**
- **1 sprig of fresh rosemary**
- **4 lbs. tomatoes, quartered, or two 28-oz. cans whole peeled tomatoes, drained**
- **2 cups white wine**
- **4 cups veal stock**
- **4 large trimmed artichoke hearts with stems**
- **Juice of 1 lemon**
- **4 scallions, green parts only, thinly sliced, for garnish**

1 Heat oven to 275°. Season veal with salt and pepper. Tie each rib crosswise with three lengths of kitchen twine spaced 1"–2" apart and trim excess twine with scissors. Melt butter and 2 tbsp. oil in an 8-qt. Dutch oven over medium-high heat. Working in batches, add veal ribs and trimmings and cook, turning occasionally, until well browned. Transfer veal to a plate, reserving liquid in pot.

2 Return pot to medium-high heat; add garlic, thyme, sage, onions, celery, and rosemary and cook, stirring occasionally, until browned, about 10 minutes. Add tomatoes and cook, stirring, for 5 minutes. Add wine and boil until reduced to 1 cup, about 10 minutes. Add reserved veal ribs and trimmings, and any juices from the plate, along with veal stock. Bring to a simmer, cover, and bake until veal is tender, about 2 hours.

3 Transfer veal to an aluminum foil–lined baking sheet; set aside. Skim fat

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from surface of cooking liquid. Set a fine strainer over a 4-qt. saucepan; strain cooking liquid. Reserve garlic and discard remaining solids. Bring cooking liquid to a boil, reduce heat to medium-high, and simmer until liquid has thickened and coats the back of a spoon, about 30 minutes. Season sauce with salt; keep warm.

4 Meanwhile, put artichokes and lemon juice in a large pot of salted water. Bring to a boil, reduce heat to medium-low, and simmer until artichokes are just tender, 12–15 minutes. Drain artichokes and let cool; slice lengthwise into ¼"-thick strips. In a 12" skillet, heat remaining oil over medium heat. Add artichokes and sauté until golden brown, about 5 minutes. Remove pan from heat and season artichokes with salt; keep warm.

5 To serve, heat oven to broil and arrange a rack 6" from broiler element. Brush veal with some of the sauce, transfer to oven, and broil until caramelized, 3–5 minutes. Using a spatula, divide veal between 6 serving plates and spoon some of the sauce over top of each. Arrange artichokes and reserved garlic around veal and garnish with scallions.

Pairing note: Sandalwood and tart cherry flavors in the Littorai The Haven Sonoma Coast Pinot Noir 2007 ($50) pair beautifully with the tender veal.

TURBOT AUX BEURRE BLANC

(Grilled Turbot with White Wine and Butter Sauce)

SERVES 2

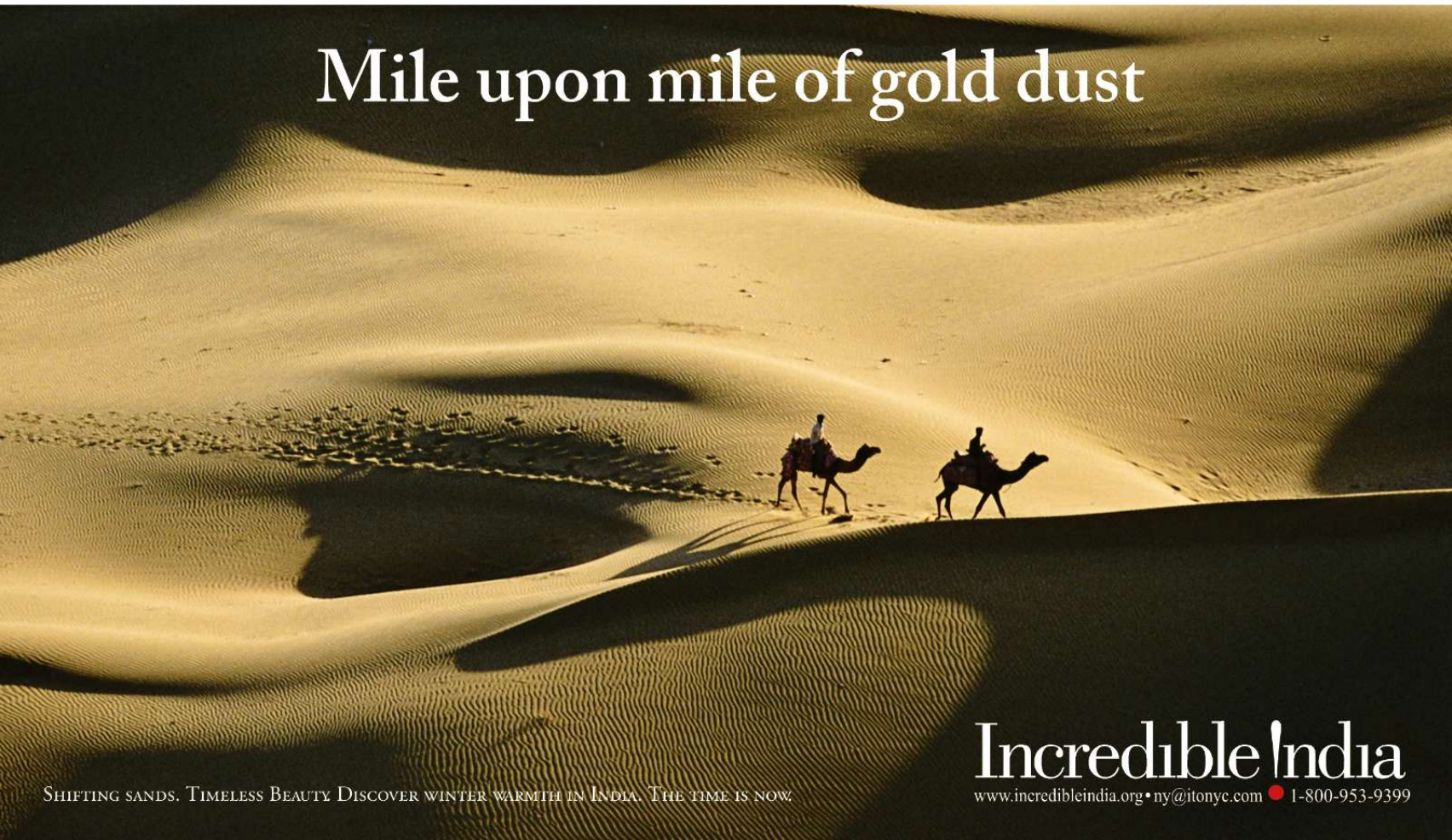
Turbot, a flatfish found in the North Atlantic, is grilled and generously sauced with a classic accompaniment of beurre blanc at Allard. We've simplified the dish (pictured on page 69) to accommodate filets of sole, fluke, or flounder.

10 tbsp. unsalted butter, cubed and chilled
1 large shallot, minced
½ cup white wine
1 bay leaf
1 sprig thyme
⅓ cup plus 2 tbsp. heavy cream
Kosher salt and freshly ground black pepper, to taste
2 7–10-oz. boneless, skinless filets of turbot, sole, fluke, or flounder
¼ cup flour
Minced flat-leaf parsley, to garnish
Lemon wedges, for serving

1 Heat 2 tbsp. butter in a 10" skillet over medium heat until lightly browned. Add shallots and cook, stirring occasionally, until soft, about 5 minutes. Add wine, bay leaf, and thyme; cook until wine has almost evaporated, about 10 minutes. Add cream; cook, stirring occasionally, until reduced by half, about 4 minutes. Discard bay leaf and thyme; remove pan from heat. Add 5 tbsp. butter in small batches, whisking until each batch melts and sauce is smooth before adding the next. (For a smoother sauce, set a fine strainer over a small skillet and strain beurre blanc, if you like.) Season sauce with salt and pepper, cover, and keep warm.

2 Melt remaining butter in a 12" skillet over medium-high heat until foamy. Season filets with salt and pepper. Put flour on a plate; dredge filets in flour, shaking off excess, and transfer to skillet; cook, basting with butter and turning once, until filets are browned and cooked through, about 5 minutes. Using a metal spatula, transfer fish to 2 warm serving plates and spoon over reserved beurre blanc. Garnish with parsley; serve with lemon wedges.

Pairing note: With a harmony of citrus and stone fruits, the Sancerre Domaine Balland 2009 ($20) is an elegant match for this fish.



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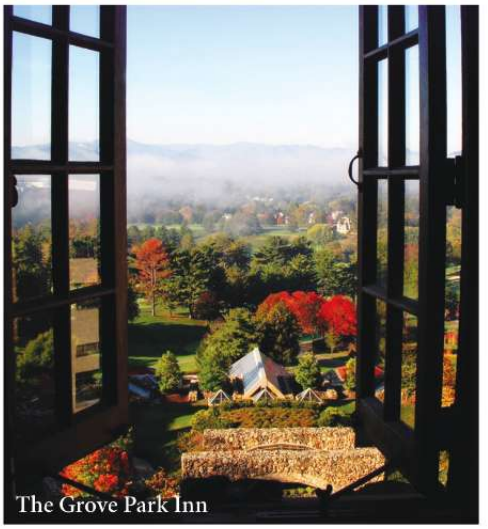
2010 marks the 75th anniversary of the Blue Ridge Parkway, the breathtaking byway that winds hundreds of miles through misty Appalachian mountain passes and verdant hollows into the scenic heart of North Carolina. Designed and built by American workers during the Great Depression, the Parkway has become a national treasure, welcoming more than 20 million visitors each year. Whether you're hungry for notable local food or natural visits, SAVEUR will help you find it along the welcoming two-lane blacktop of this unforgettable American road.

DOUGHTON PARK Work up an appetite scouting for wildlife like red fox and bobcats, while wandering the miles of meadows and hiking trails in Doughton Park, located between Blue Ridge Parkway mile marker 240 between Boone and the Virginia border. *SAVEUR suggests treating yourself to country ham biscuits and baked apples at the **Bluffs Lodge** and **Coffee Shop**, which has been operating on the parkway since 1949 and, to this day, features some if its original wait staff.*

GRANDFATHER MOUNTAIN Near Parkway Milepost 305 just outside of Boone, Grandfather Mountain is among one of the most biologically rich ecosystems on the Eastern seaboard. It's also home to one of the parkway's oldest and most beloved attractions —the **Mile High Swinging Bridge**, a daredevilish 228-foot suspension bridge that spans an 80-foot wide and one-mile deep gorge—as well as one of its newest draws: an eco-friendly **fudge shop** that is 100% green. *It's a SAVEUR recommendation not to miss!*

Storie Street Grill

Photo courtesy of Vicky Dameron


The Grove Park Inn

BLOWING ROCK Set in the shadow of Grandfather Mountain, Blowing Rock is a bona fide food mecca. *SAVEUR recommends attending the fun at the annual **Blue Ridge Wine & Food Festival,** which attracts an array of national and local chefs.* Or delight your taste buds at any one of dozens of acclaimed local restaurants, such as the **Storie Street Grill**, where ingredients are sourced from local purveyors and the specialties range from grass-fed burgers and sweet potato fries to flash-fried local catfish with napa cabbage slaw and pickled mustard seeds.

ASHEVILLE Wrap up your itinerary in this cosmopolitan college town nestled between the Blue Ridge and the Great Smoky Mountains with charming southern streets lined with casual cafes, bistros, and dozens of microbreweries. *SAVEUR recommends a laid-back lunch at **12 Bones Steakhouse.*** Their menu features a range of tasty smoked meats that are smoked for a long, slow lingering time, as well as fresh vegetarian items. Finally, splurge for a room at the **Grove Park Inn** or settle in at the Inn on Biltmore Estate. Biltmore, the enormous 250-room gilded age chateau, was built in 1889 by George Washington Vanderbilt and remains the country's largest privately owned home.

To find out more information about events along the Parkway and across the state, find us on the web at **VISITNC.COM** or call **1-800-VISITNC** or follow us at Twitter@VisitNC or friend us at facebook.com/northcarolina

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Consider the Turkey

EVERY THANKSGIVING MORNING, in almost every household across America, the scene is the same: a sleepy-eyed cook walks into the kitchen still wearing pajamas, pours a cup of coffee, and turns his or her attention to the bird. We approach this annual ritual with a sense of duty and reverence, lavishing the turkey's skin with butter and salt, sautéing the onions and herbs for the stuffing in those early morning hours. Every family, every cook, holds an idea of the perfect holiday turkey: it may be the same big, bronze roast you make every year, the one that looks like something out of a Norman Rockwell painting, or this time it may be a new recipe. Regardless, it's always special. As we've come to know turkey—on the holiday table and in kitchens around the world—we've also come to appreciate it as an ingredient capable of incredible things. It has rich, meaty legs you can braise or confit; juicy breasts that soak up the flavor of whatever seasonings they touch; and more skin than any bird has got a right to, skin you can imbue with the fragrance of spice and zest and herbs. When it comes to turkey, we are inspired by tradition but not bound by it. We indulge our wanderlust cravings, simmering the meat, as cooks in parts of Mexico do, in a rich pot of mole, or cooking it with a heady Alsatian-style mélange of sauerkraut, apples, wine, and bacon. And why not? The five very different turkey recipes on the following pages produce what we consider to be the finest expressions of this noble bird. —*The Editors*

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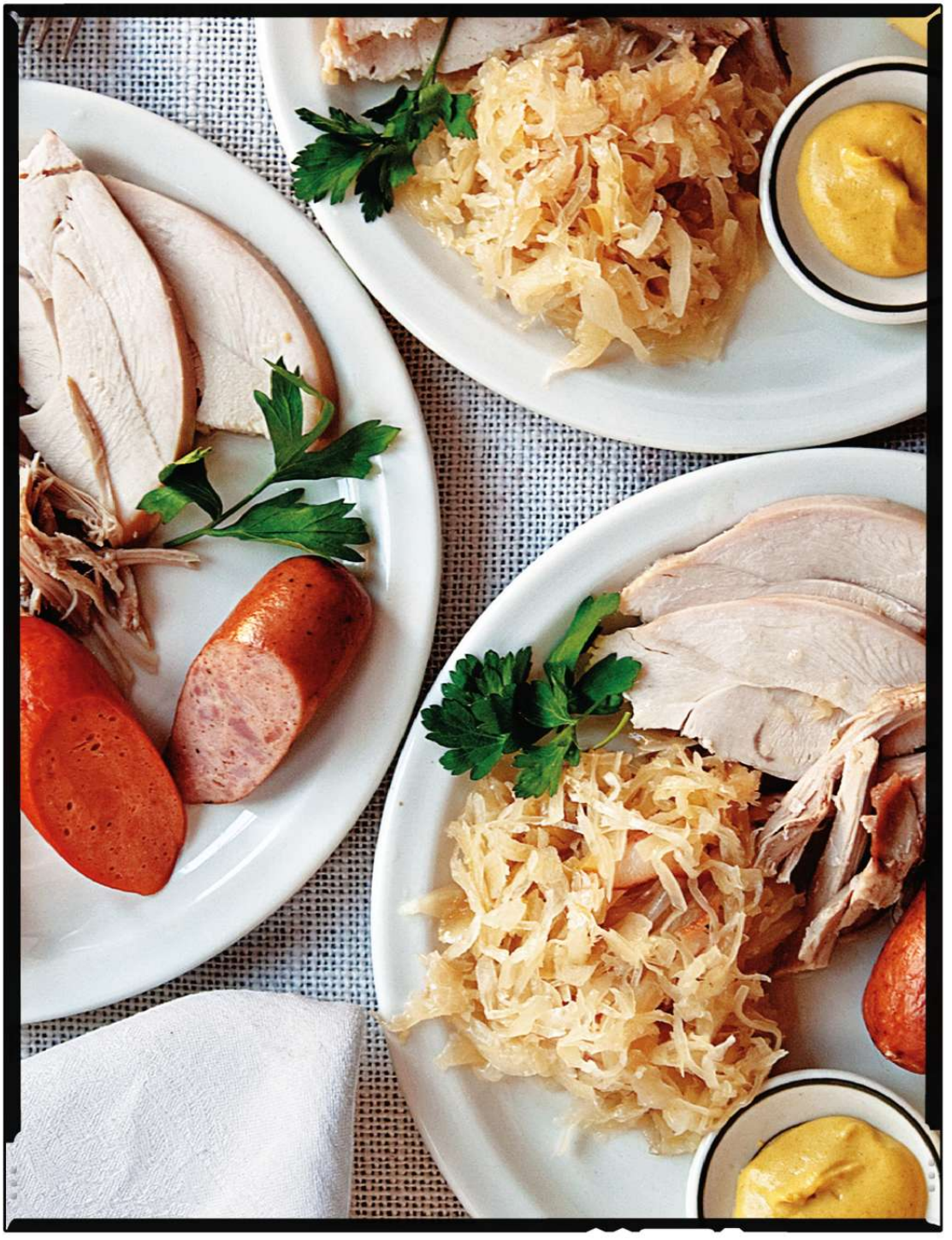

Turkey with Sauerkraut, Riesling, and Pork Sausages

Turkey soaks up aromatic flavors like a sponge, and this riff on the Alsatian dish *choucroute garnie* is a case in point: as the bird roasts under a cloak of bacon and braises in sauerkraut, wine, apples, and a bundle of spices, it takes on the piney fragrance of juniper berries, the fruity flavor of the riesling wine, and some of the smokiness and savor of the pork. Serve this dish with the traditional *choucroute* accompaniments: sausages, boiled potatoes, and tangy mustard.

TODD COLEMAN

Sage-Brined Roast Turkey with Oyster Dressing

Early American cookbooks featured roast turkeys like this one, served with dressing (the term for stuffing that's cooked outside of the bird) made with wild rice, oysters, and herbs. We love everything about this traditional dish: the juicy meat (scented with sage, thanks to an overnight soak in a brine), the crispy skin, the way the sage-seasoned dressing echoes the flavors of the meat and complements it with smoky bacon, briny shellfish, and sweet hazelnuts. This is a classic roast for Thanksgiving purists.

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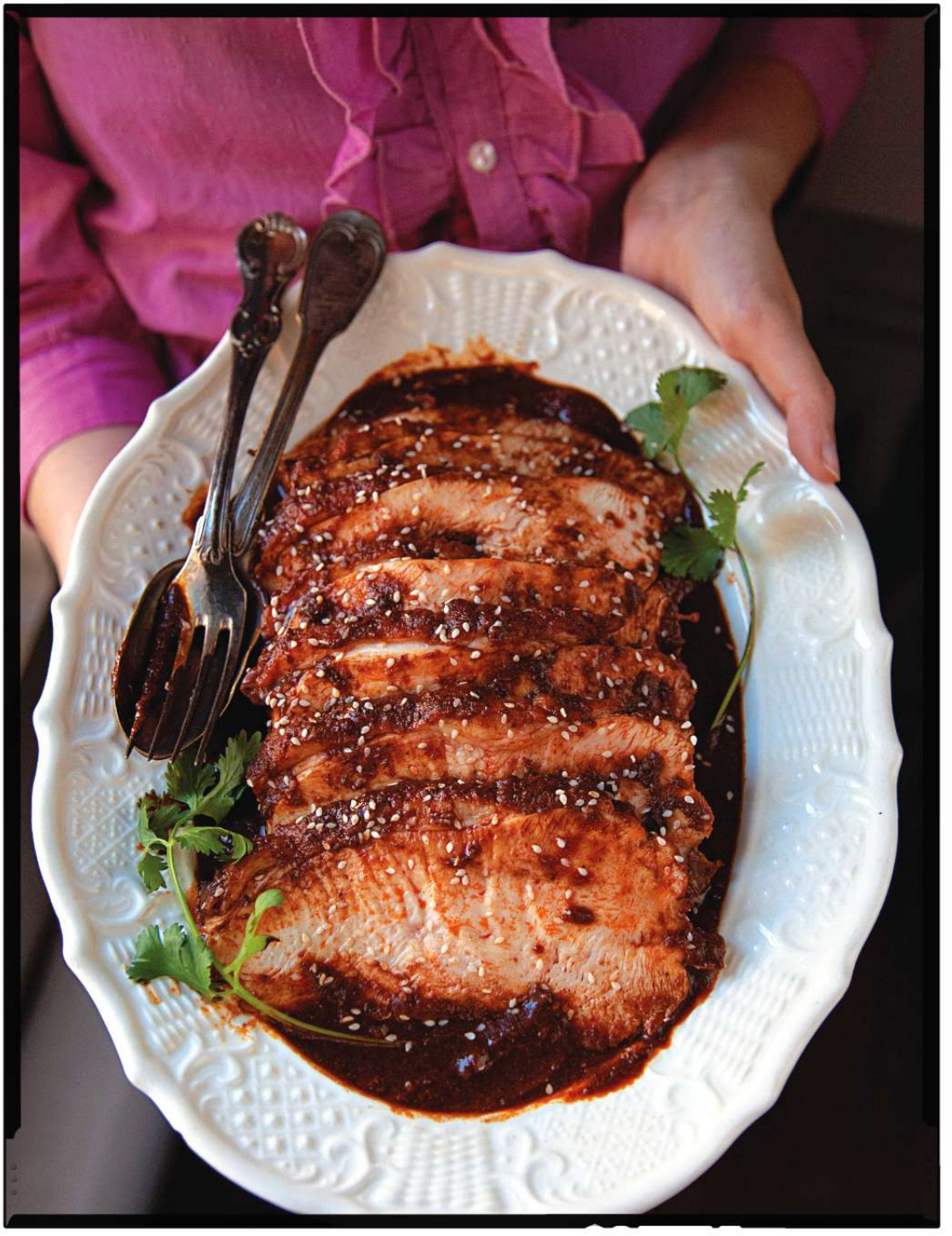

Turkey in Mole Poblano

It may be called the great American bird, but turkey was first domesticated in Mexico, where, as James Beard once wrote, "it was to that country what beef is to the United States." One of our favorite preparations is a celebratory dish from the Mexican state of Puebla: a slow braise of breast meat in a deep, dark mole that's shot through with three kinds of dried chiles, peanuts, and pumpkin seeds and enriched with chocolate and spices. The spicy, sweet, savory sauce can be sopped up with hot tortillas and rice, or even crusty bread.

TODD COLEMAN (2)

Boudin-Stuffed Turkey Breast

Butterflying breast meat and stuffing it is a cook's trick for ensuring a flavorful, juicy, and evenly cooked holiday roast. This dish, inspired by a recipe from the chef Donald Link of Herbsaint and Cochon restaurants in New Orleans, has a Cajun accent: the stuffing of boudin (a spicy pork and rice sausage) gives the turkey a piquant appeal. The best part? Rolling the breast and slicing it enables everyone at the table to have a piece with plenty of sumptuous stuffing and crackly skin.

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TODD COLEMAN (2)

Roast Turkey with Root Vegetables and Gravy

Roasting turkey wings, legs, and breasts over root vegetables, butternut squash, and herbs not only lends the meat a sweet and vegetal flavor but also allows you to treat each piece like a mini roast that can be taken out of the oven as soon as it's cooked to the correct temperature. A platter full of perfectly cooked turkey, tender roasted vegetables, and a rich gravy (made from the flavorful pan drippings) is a dish that's greater than the sum of its parts. (See page 112 for more information about turkeys.)

TURKEY WITH SAUERKRAUT, RIESLING, AND PORK SAUSAGES

SERVES 10–12

Braised with wine, sauerkraut, apples, and onions, this turkey comes out incredibly moist and aromatic.

- **12 juniper berries**
- **6 cloves garlic, smashed**
- **6 sprigs fresh parsley**
- **6 sprigs fresh thyme**
- **6 whole cloves**
- **3 bay leaves**
- **1 cup rendered duck fat**
- **3 onions, thinly sliced**
- **Kosher salt and freshly ground black pepper, to taste**
- **3 cups riesling**
- **1 lb. smoked slab bacon, cut into ¾" strips**
- **4 lbs. raw sauerkraut, rinsed and drained (see page 114)**
- **2 Granny Smith apples, julienned**
- **1 10–12-lb. turkey**
- **12–14 strips thin-sliced bacon**
- **6 knackwurst (see page 114)**
- **6 bauernwurst (see page 114)**
- **16 small new potatoes, peeled**
- **Dijon mustard, for serving**

1 Heat oven to 350°. Wrap juniper berries, garlic, parsley, thyme, cloves, and bay leaves in a piece of cheesecloth; tie ends with twine; set aside. Heat duck fat in an 8-qt. pot over medium-high heat. Add onions, season with salt and pepper, cover, and cook, stirring occasionally, until soft, 18–20 minutes. Add wine and ½ cup water; boil for 2 minutes; transfer to a large roasting pan with spice bundle.

2 Arrange sliced slab bacon evenly over onions. Combine sauerkraut and apples in a bowl; transfer ¾ of sauerkraut mixture over onion mixture. Season turkey with salt and pepper and stuff with remaining sauerkraut mixture. Drape thin-sliced bacon over top of turkey; secure with toothpicks. Put turkey on top of sauerkraut in roasting pan. Cover with a sheet of parchment paper and 2 sheets of heavy-duty aluminum foil. Crimp foil tightly around edges of pan. Roast turkey until an instant-read thermometer inserted into deepest part of thigh reads 160°, about 3 hours. Transfer turkey to a cutting board; let rest for 20 minutes. Remove bacon and skin.

3 While turkey rests, bring a 5-qt. pot of salted water to a boil. Add sausages, reduce heat to medium-low, and simmer until tender, about 5 minutes. Transfer sausages to a large serving platter. Add potatoes to pot and simmer until tender, about 15 minutes. Transfer potatoes to platter. Carve turkey and arrange slices on platter. Serve with mustard.

Pairing note: Dr. Konstantin Frank Semi Dry Riesling 2009 ($15), from New York's Finger Lakes, is an aromatic match for this fragrant dish.

SAGE-BRINED ROAST TURKEY WITH OYSTER DRESSING

SERVES 10–12

New York City chef Jonathan Waxman gave us this recipe for a sage-infused roast turkey with a dressing that brims with wild rice, hazelnuts, and oysters.

- **¾ cup kosher salt, plus more**
- **½ cup plus 2 tbsp. sugar**
- **40 sprigs fresh sage, plus ¼ cup minced fresh sage**
- **20 sprigs fresh thyme**
- **3 bay leaves**
- **1 12–14-lb. turkey**
- **4 tbsp. olive oil, plus more**
- **2 Vidalia onions, minced**
- **2 cups wild rice**
- **1 cup long-grain rice**
- **1 cup white wine**
- **4 cups chicken or turkey stock**
- **5 oz. bacon, cut into ¼" strips**
- **2 cloves garlic, minced**
- **1 pint shucked oysters with juices**
- **4 cups ½"-cubed bread, toasted**
- **10 tbsp. unsalted butter, cubed and softened**
- **1 cup crushed, toasted hazelnuts**
- **Freshly ground black pepper, to taste**
- **2 ribs celery, cut into 2" pieces**
- **1 medium onion, quartered**

1 Bring 6 cups water to a boil. Stir in ¾ cup salt and sugar until dissolved. Add sage sprigs, thyme, and bay leaves. Pour salt mixture into a clean 5-gallon bucket or pot. Add 18 cups cold water; let cool. Add turkey to brine; refrigerate overnight.

2 Meanwhile, make the dressing: Heat 2 tbsp. oil in a 4-qt. pot over medium-high heat. Add half the Vidalia onions; cook, stirring, until soft, 8–10 minutes. Stir in rices, add wine, and cook until reduced by half, 3–4 minutes. Add stock, bring to a boil, reduce heat to low; cook, covered, until rice is tender, 40–45 minutes. Spread rice on an oiled rimmed baking sheet; let cool slightly.

3 Heat oven to 425°. Cook bacon in a 12" skillet over medium-high heat until crisp, 10–12 minutes. Transfer bacon to paper towels; return skillet to medium heat. Add remaining Vidalia onions and garlic; cook, stirring, until soft, about 7 minutes. Add oysters and ¼ cup of their juices; cook for 1 minute.

4 Transfer oyster mixture to a large bowl along with rice, bacon, bread, half the butter, the minced fresh sage, and hazelnuts. Season with salt and pepper; mix. Grease a 9" x 13" baking dish with 1 tbsp. butter; mound dressing in baking dish. Dot dressing with remaining butter; cover with foil and bake for 40 minutes. Refrigerate dressing.

5 Reduce oven to 350°. Drain turkey and pat dry. Season lightly with salt and pepper; rub with remaining oil. Stuff cavity with celery and onions; tie ends of legs together with kitchen twine. Set turkey, breast side down, on rack inside a roasting pan. Roast turkey for 1 ½ hours. Using paper towels, turn turkey breast side up; cook until an instant-read thermometer inserted into the deepest part of the thigh reads 160°, about 2 hours more. Let rest for 20 minutes.

6 While turkey is resting, raise oven heat to 475°. Remove dressing from refrigerator, uncover, and bake until browned, 20–30 minutes. Carve turkey and serve with dressing.

Pairing note: Berry-scented Littorai Les Larmes Pinot Noir 2008 ($38), from California's Anderson Valley, pairs well with this herbaceous roast.

TURKEY IN MOLE POBLANO

SERVES 12–14

This recipe comes from SAVEUR contributing editor Rick Bayless. See page 114 for hard-to-find ingredients.

- **12 dried ancho chiles**
- **12 dried guajillo chiles**
- **6 dried pasilla chiles**
- **5 tbsp. sesame seeds**
- **1 tsp. whole aniseed**
- **1 tsp. black peppercorns**
- **½ tsp. whole cloves**
- **1 tsp. dried thyme**
- **½ tsp. dried marjoram or oregano**
- **3 dried bay leaves, crumbled**
- **1 1 ½" stick cinnamon, broken into pieces**
- **2 cups canola oil**
- **7 ¼ cups chicken or turkey stock**
- **½ cup skin-on almonds**
- **½ cup raw shelled peanuts**
- **⅓ cup hulled pumpkin seeds**
- **⅓ cup raisins**
- **2 slices white bread**
- **2 stale corn tortillas**
- **10 cloves garlic**
- **1 medium onion, thinly sliced**
- **2 large tomatillos, husked, rinsed, and quartered**
- **1 large tomato, quartered**
- **1 4–5-lb. whole skin-on boneless turkey breast, split into halves**
- **Kosher salt, to taste**
- **1 cup finely chopped Mexican chocolate**
- **4 tbsp. sugar, plus more to taste**
- **Tortillas and cilantro sprigs, for serving**

1 Stem chiles; shake seeds into a bowl. Tear chiles into pieces; set aside. Measure 4 tbsp. chile seeds (discard the rest) and 4 tbsp. sesame seeds into a small skillet set over medium heat. Toast seeds, swirling pan, for 2 minutes. Transfer to a spice grinder. Toast aniseed, peppercorns,

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and cloves; transfer to grinder along with thyme, marjoram, bay leaves, and cinnamon. Grind into a powder and transfer to a large bowl; set spice mixture aside.

2 Heat oil in an 8" skillet over medium heat. Working in small batches, add chiles and cook, turning, until toasted, about 20 seconds. Using a slotted spoon and reserving oil in skillet, transfer chiles to paper towels to drain. Transfer fried chiles to a large bowl; add boiling water to cover. Let chiles steep for 30 minutes. Strain chiles, reserving soaking liquid.

3 Working in 3 batches, put ⅓ of the chiles, ¼ cup soaking liquid, and ¼ cup stock into a blender; purée. Set a sieve over a bowl and strain chile mixture, pushing it through sieve with a rubber spatula; discard solids. Reserve blender; set chile purée aside.

4 Return skillet with oil to medium heat. Working with one ingredient at a time, fry the almonds, peanuts, pumpkin seeds, and raisins until toasted, about 1 minute for almonds, 45 seconds for peanuts, 20 seconds for pumpkin seeds, and 15 seconds for raisins. Transfer each fried batch to paper towels to drain. Return skillet to medium heat and fry the bread, turning once, until golden brown, about 3 minutes; transfer to paper towels. Repeat with tortillas. Break bread and tortillas into small pieces and transfer to bowl with ground spice mixture; set aside.

5 Set a fine strainer over an 8-qt. Dutch oven. Strain all but 2 tbsp. oil from skillet into Dutch oven; set aside. Return skillet to medium-high heat. Add garlic and onions; cook, stirring, until brown, 10–12 minutes. Using slotted spoon, transfer onion mixture to bowl with spice mixture. Return skillet to medium-high heat; add tomatillos and tomatoes; cook, stirring, until soft, 10–12 minutes. Transfer to bowl with spice mixture along with 2 ½ cups stock. Purée spice mixture in reserved blender. Press through the strainer into a bowl; set purée aside.

6 Heat reserved Dutch oven over medium-high heat. Season turkey breasts with salt. Brown each breast, turning once, for 12 minutes. Transfer turkey to a plate. Pour off all but 3 tbsp. of oil in Dutch oven set over medium-high heat. Add chile purée; cook, stirring, until thick, 10–12 minutes. Add spice purée, reduce heat, and cook, stirring, for 30 minutes. Stir in 4 cups stock and chocolate; simmer, partially covered and stirring often, for 1 hour. Season mole sauce with salt and sugar; remove from heat.

7 Heat oven to 325°. Nestle turkey in mole sauce. Bake, covered, until an instant-read thermometer inserted into turkey reads 150°, about 1 hour. Transfer pot to a rack; let rest 20 minutes. Slice turkey, serve with sauce, and garnish with remaining sesame seeds and cilantro; serve with tortillas.

Pairing note: California's bright and funky Peay Scallop Shelf 2007 ($60) complements the mole's richness.

BOUDIN-STUFFED TURKEY BREAST

SERVES 8–10

We based this recipe on one from chef Donald Link of New Orleans's Cochon and Herbsaint restaurants. See page 114 for a source for boudin sausage.

- **1 4–5-lb. whole skin-on boneless turkey breast, trimmed**
- **Kosher salt and freshly ground black pepper, to taste**
- **1 lb. pork boudin sausage, casings removed**
- **3 tbsp. canola oil**
- **2 tbsp. minced fresh sage**
- **2 tbsp. minced fresh thyme**
- **3 cloves garlic, thinly sliced**
- **1 lemon, thinly sliced**
- **8 tbsp. unsalted butter, melted**

1 Arrange turkey skin side down on a cutting board. Remove tenders and reserve for another use. Make a lengthwise cut about ¾" deep down middle of each breast. Cover turkey with plastic wrap. Using the smooth side of a meat mallet, pound breast evenly to a 1½" thickness. Season turkey with salt and pepper. Smear boudin over breast, leaving a 1" border around edges.

2 Beginning with one long side of the turkey breast, roll turkey into a cylinder so that the skin faces outward; set aside. Tie turkey crosswise at 1" intervals with eight 15" lengths of kitchen twine, then tie one 24" length of twine around length of breast to secure it. Trim excess twine with scissors. Place stuffed turkey on a plastic-wrapped baking sheet. Season turkey with salt and pepper; rub with oil, sage, and thyme and arrange garlic and lemon slices over turkey. Wrap with plastic wrap; chill overnight.

3 Heat oven to 350°. Unwrap turkey; remove garlic and lemon. Line a rimmed baking sheet with aluminum foil and set a rack inside baking sheet. Transfer turkey to rack and bake, basting with butter and turning turkey every 20 minutes, until an instant-read thermometer inserted into thickest part of the turkey reads 145°, 1–1 ½ hours. Increase oven heat to 500° and continue cooking, turning once, until turkey is deep golden brown and an instant-read thermometer reads 150°, about 10 minutes more. Transfer turkey to a serving platter and let rest for 20 minutes. Remove kitchen twine. To serve, slice turkey crosswise into 1" pieces.

Pairing note: This highly seasoned bird calls for a smoky shiraz, like South Africa's Nederburg Winemaster's Reserve 2008 ($11).

ROAST TURKEY WITH ROOT VEGETABLES AND GRAVY

SERVES 10–12

This recipe involves three steps. First, rub a flavored butter under the turkey's skin. Then roast the turkey over root vegetables until each piece is done. Finally, make a gravy with the juices left in the roasting pan.

- **12 tbsp. unsalted butter, softened**
- **3 tbsp. minced flat-leaf parsley**
- **1 tbsp. ground cumin**
- **1 tbsp. sweet paprika**
- **2 shallots, minced**
- **1 12-lb. turkey, cut into 8 pieces**
- **Kosher salt and freshly ground black pepper, to taste**
- **4 medium potatoes, cut into 2" pieces**
- **3 carrots, cut into 2" pieces**
- **3 turnips, cut into 2" pieces**
- **1 celery root, cut into 2" pieces**
- **1 butternut squash, peeled, seeded, and cut into 2" pieces**
- **2 tbsp. extra-virgin olive oil**
- **5 sprigs each fresh thyme and rosemary**
- **1 cup white wine or sherry**
- **1 tbsp. cornstarch**

1 Heat oven to 500°. In a bowl, mix butter, parsley, cumin, paprika, and shallots; set aside. Season turkey with salt and pepper. Loosen turkey skin; rub butter under skin. Combine root vegetables and squash in a bowl. Drizzle with oil, season with salt and pepper, and toss. Transfer vegetables to a large roasting pan; spread to cover bottom. Arrange thyme and rosemary over vegetables. Arrange turkey over herbs and vegetables. Roast turkey for 20 minutes. Reduce heat to 350°; roast until an instant-read thermometer inserted into each turkey breast reads 150° and each leg, thigh, and wing reads 160°, about 1 hour. (Some pieces will be done before others.) Continue cooking vegetables until tender. Discard herbs; transfer vegetables to a serving platter along with turkey and tent with foil to keep warm.

2 Pour pan juices into a large measuring cup. Pour off and discard fat; transfer liquid to a 2-qt. saucepan. Add wine; bring to a boil. Cook until reduced by half, about 10 minutes. Meanwhile, whisk together cornstarch and ½ cup water in a small bowl. Stir cornstarch mixture into reduced liquid; return to a boil. Season with salt and pepper. Serve gravy with turkey and vegetables.

Pairing note: The sweet roasted vegetables call for a tart carignan, like Pelligrini Redwood Valley 2008 ($18).

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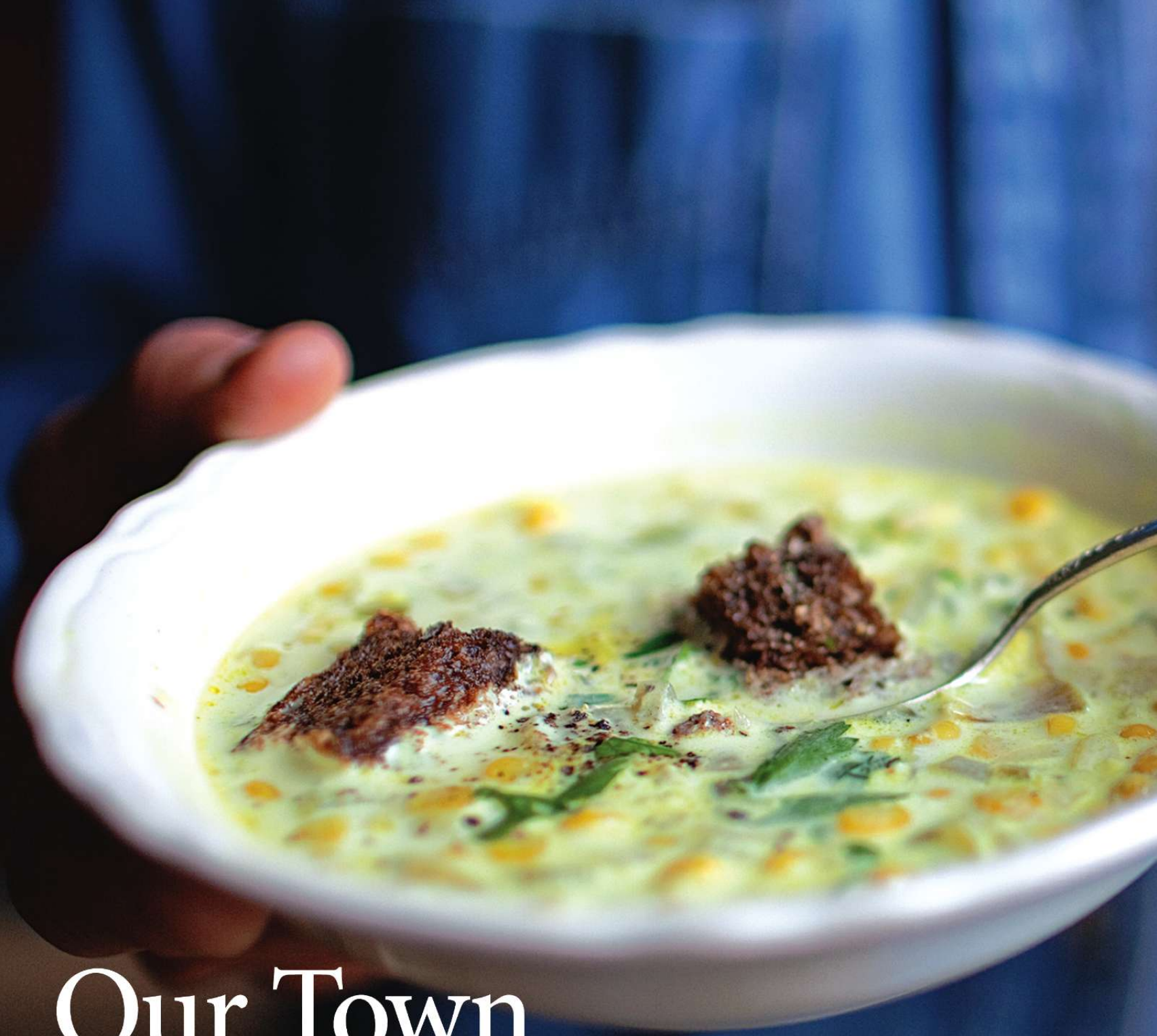

Our Town
A harvest potluck brings a community together

by Shane Mitchell *photographs by* Todd Coleman

Sweet corn chowder (see page 105 for a recipe).

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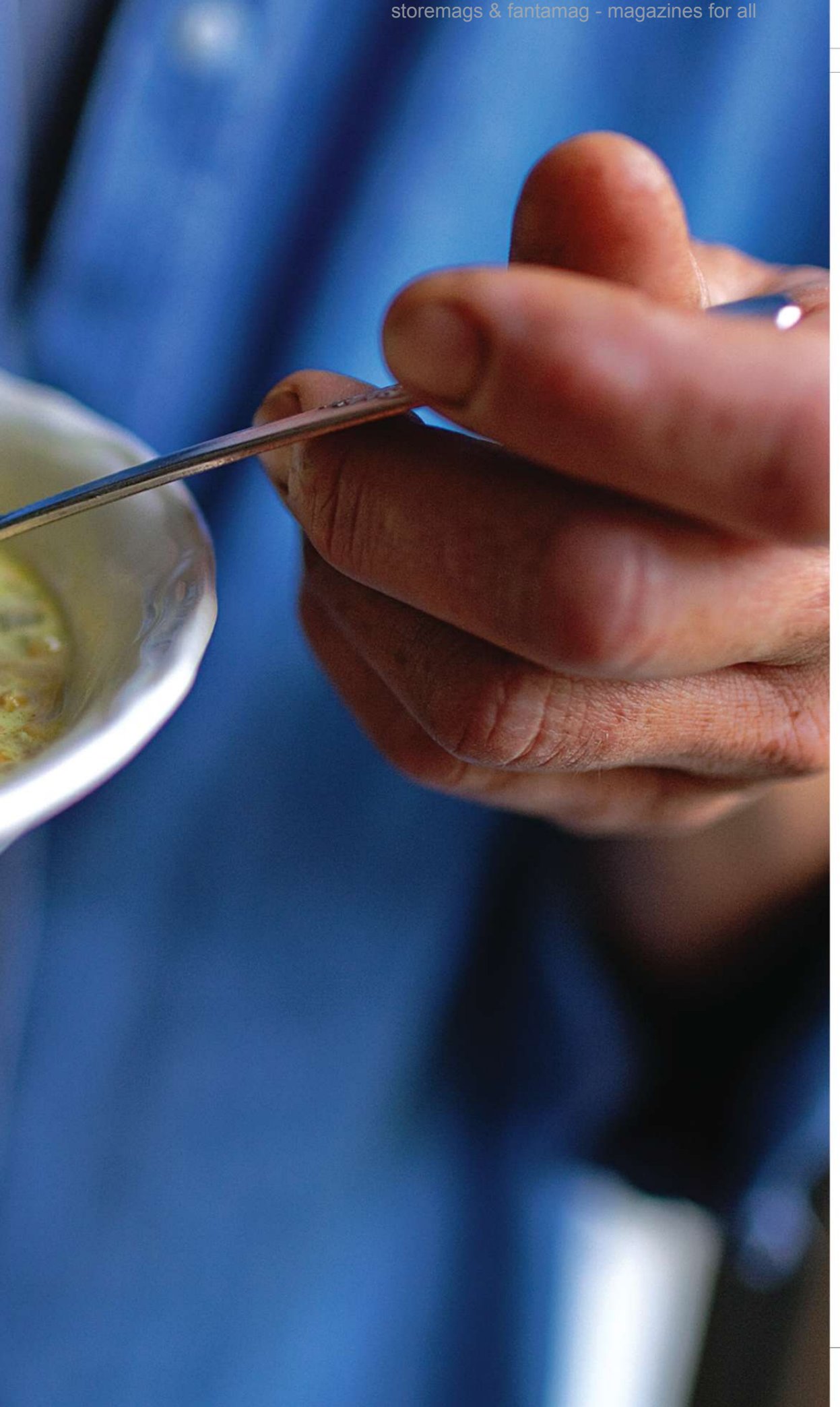

A WINDFALL OF apples sits on my kitchen counter. It's been gusting outside and I'm glad I had a chance to gather fruit before the fallow season sets in. In a wide pan on the stove, I make a batch of apple chutney to take to a potluck supper later in the day. I wonder what my neighbors are bringing: Becky, down the road, is probably icing her pumpkin cake about now, and I bet Debbie has already put the last of her leek crop into a Crock-Pot. David, whose farm is just across the creek, always digs up some of his waxy Red Norland potatoes for us all to try.

Farming in Oneida County, 250 miles north of New York City, has its challenges. Melons turn to mush when there's too much rain in July. Groundhogs get into the salad beds, and sometimes the tomatoes don't ripen when a frost comes early. But it has been a good year, and on a blustery day like this, at the end of the harvest season, it will be nice to gather with friends for a meal.

When I moved to the Adirondack foothills from Manhattan 12 years ago, I knew almost no one except my husband, whose family settled here in the 1700s. At first, few people waved hello or stopped to chat. And when someone needed directions to where I lived—the postmistress, the grocer, or the veterinarian—all would nod curtly, saying, "Oh, you're in the Murphy's place." How long would it take, I wondered, before that old clapboard house we'd bought was considered ours?

It wasn't easy to adjust. A big night out might be a chicken-and-biscuits fund-raiser at the Fire Hall, advertised roadside on cardboard signs. The supermarket only stocked "frozen at sea" haddock,

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but the local diner served prime rib—bloody and tender and bigger than a hubcap—for Sunday breakfast. The handyman who fixed up our farmhouse had a bumper sticker under the gun rack on his pickup that read: I DIDN'T CLAW MY WAY TO THE TOP OF THE FOOD CHAIN TO EAT VEGETABLES.

"How long is hunting season anyway?" I asked.

"All year," he winked.

I started a garden one spring out of desperation. When the gnarled trees with pretty white blossoms at the back of my field turned out to bear Golden Russets, I learned the hard way—peeling for pies—why their tough skin had earned them the nickname "leathercoats." Eventually, I started paying attention to the handwritten signs next to faded red barns. This led me to the dairy where a gruff old man named Walt would sell me cream or butter straight from his milking shed, and to untended produce stands where I picked up sacks of onions after dropping bills in an honor box. Everyone around here, it turned out, grew something. My new friends Lisa and Mike milked 35 Holsteins twice a day, and Marietta's extended family owned fields next to the West Canada Creek that were rented out for alfalfa; her husband, David, a wood sculptor, grew potatoes on the side.

A few years went by. Word got out that large tracts of land, with soil unsullied by chemical fertilizers, were cheap for the asking. Soon there were more roadside stands and new faces at the Agway where I picked up my gardening supplies. Jordan, a twentysomething local farmer who had recently returned from apprenticing on a biodynamic farm in Virginia, began to sell pasture-raised beef and pork. One of the dairies shifted to making goat cheese and yogurt, and cilantro became easier to find.

At one of our chicken suppers my friend Jim, whose farm dates back to the 1830s and who works

Waxy Red Norland potatoes from David's farm in Oneida County, New York. At right, Jim's niece Eva with braised leg of lamb made with those potatoes. (See page 105 for a recipe.)

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Becky frosts her spiced pumpkin cake (see page 105 for a recipe).

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as a Cornell University Cooperative Agricultural Extension agent, suggested it was time for a farmers' market. That summer, a few tables were set out on the town square on Saturday mornings. Lisa brought Sweetie 82 corn. Jordan lugged coolers full of chickens. There were fresh eggs, wild elderberries, Concord grapes, paprika peppers. Every Saturday, everyone came to shop, sell, and see one another. At the end of that season, I handed out posters for a harvest potluck.

This year will be our sixth one. It's often the last occasion many of us have to get together until the next year, since by late October, when rain in the valley might turn to snow at our high elevation, it's time for most people to hunker down, get the pumpkins into the barn, and send the lambs off to slaughter. Before that happens, we all spend a day or two cooking and bring covered dishes to the Unity Hall, a 19th-century building that's now used as a day care center and for the occasional party.

The random harmony of potlucks is a universal mystery. I always marvel that we don't wind up with a dozen casseroles. But that's just me, still acting like a food snob from downstate. Marietta might bring a baked cabbage gratin. Lisa uses the last of her corn in a sweet, creamy chowder. The school librarian favors sides from *The Moosewood Cookbook*, and a local baker donates his dinner rolls and pies. This year, I serve the turkey I usually make with chutney from those tough-skinned apples, and Jim's potatoes come nestled in a pan with roasted lamb.

No one worries about it being a balanced meal. Watching as folks line up to ladle out lamb stew or help themselves to another serving of baked delicata squash, listening as everyone catches up on news about kids and grandparents and work, I feel thankful to have discovered this way to fit into my community.

Red cabbage gratin (for a recipe, see facing page).

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SWEET CORN CHOWDER

SERVES 6–8

The author's friend Lisa grows a sweet corn variety called Sweetie 82 to use in her corn chowder, though any corn will do. When fresh corn isn't in season use thawed frozen corn, and add a pinch of sugar to the pot.

- **5 cloves garlic**
- **Kosher salt, to taste**
- **3 tbsp. extra-virgin olive oil**
- **2 cups pumpernickel bread, cut into ¾" cubes**
- **Freshly ground black pepper and paprika, to taste**
- **¼ cup freshly grated Parmesan**
- **8 tbsp. unsalted butter**
- **4 ribs celery, minced**
- **1 medium yellow onion, minced**
- **8 cups fresh corn kernels**
- **1 tsp. curry powder**
- **¼ cup flour**
- **2 cups chicken stock**
- **1 cup half-and-half**
- **1 cup milk**

1 Heat oven to 325°. Put 1 clove garlic on a cutting board and sprinkle with salt. Using a knife, mince and scrape garlic against cutting board to form a paste. Transfer garlic paste to a large bowl and whisk in oil. Add pumpernickel cubes, season with salt, pepper, and paprika, and toss to coat; transfer to a baking sheet. Bake, tossing occasionally, until toasted, about 12 minutes. Transfer to a bowl and sprinkle with Parmesan; toss to coat evenly and set aside to cool.

2 Heat butter in a 6-qt. pot over medium heat. Mince remaining garlic and add to pot along with celery and onions, season with salt and pepper, and cook, partially covered and stirring often, until vegetables are soft but not browned, 16–18 minutes. Add corn and curry powder and cook, stirring occasionally, until corn is soft and fragrant, 18–20 minutes. Vigorously stir in flour, then add chicken stock, half-and-half, and milk; bring to a simmer, reduce heat to medium-low, and simmer, stirring occasionally, until flavors meld, about 10 minutes. To serve, divide soup between serving bowls and top with croutons.

BRAISED LEG OF LAMB

SERVES 6–8

Jim, another friend of the author's, based this dish on the traditional French preparation of braising lamb for several hours in an aromatic bath of garlic, rosemary, wine, and chicken stock until it becomes meltingly tender. Serve it with the potatoes and carrots that are cooked in the braise.

- **1 6–8-lb. semiboneless leg of lamb**
- **Kosher salt and freshly ground black pepper, to taste**
- **3 lbs. small red potatoes, scrubbed clean**
- **15 cloves garlic, crushed**
- **6 large carrots, peeled and cut into 3" pieces**
- **6 sprigs fresh rosemary**
- **2 bay leaves**
- **1 large yellow onion, cut lengthwise into eight wedges**
- **2 cups chicken stock**
- **1 cup white wine**
- **Minced flat-leaf parsley, to garnish**

1 Arrange a rack 8" from broiler element and heat broiler to high. Put lamb in a large roasting pan, season generously with salt and pepper, and broil, flipping once, until browned, about 25 minutes. Remove lamb from oven and heat oven to 325°.

2 Arrange potatoes, garlic, carrots, rosemary, bay leaves, and onions around lamb; pour in chicken stock and wine. Season wine mixture with salt and pepper and cover pan tightly with aluminum foil. Place roasting pan in oven and cook, turning lamb once, until fork tender, 4–5 hours. Transfer to a wire rack and let cool 20 minutes. Transfer lamb and vegetables to a large serving platter and sprinkle with minced parsley; serve pan juices on the side.

RED CABBAGE GRATIN

SERVES 6

The recipe for this lightly spiced and creamy cabbage casserole, baked with a crunchy topping, comes from the author's friend Marietta, a former personal chef. Serve it as a side dish with roast pork, chicken, turkey, or braised lamb (see recipe at left).

- **3 tbsp. unsalted butter, softened**
- **9 cups shredded red cabbage (about 1½ small heads)**
- **2½ cups heavy cream**
- **2 tsp. sweet paprika**
- **1 tsp. sugar**
- **Kosher salt and freshly ground black pepper, to taste**
- **¾ cup freshly grated Parmesan**
- **¾ cup finely chopped walnuts**
- **¾ cup panko bread crumbs**

Heat oven to 350°. Grease a 3-qt.round or oval baking dish with 1 tbsp. butter; add cabbage and set aside. Combine cream, paprika, sugar, and salt and pepper in a small saucepan and heat over medium-high heat until mixture just begins to simmer. Pour cream mixture over cabbage and stir to combine. In a medium bowl, toss together Parmesan, walnuts, and bread crumbs; sprinkle evenly over cabbage and dot top with remaining butter. Cover dish with aluminum foil and bake until cream is absorbed and cabbage is tender, about 50 minutes. Remove foil, increase heat to 400°, and continue baking until topping is browned and crisp, about 15 minutes more. Let cool for 10 minutes before serving.

SPICED PUMPKIN CAKE

SERVES 12

A welcome addition to the holiday table, this simple frosted layer cake, from Unity Hall board member Becky, can also be made with homemade puréed pumpkin: just peel and seed your favorite variety of cooking pumpkin, cut it into large chunks, steam or boil it until soft, and mash it until smooth.

- **1½ cups (3 sticks) unsalted butter, softened, plus more for pan**
- **2 cups cake flour, plus more for pan**
- **2 tsp. baking powder**
- **1 tsp. ground ginger**
- **¾ tsp. kosher salt**
- **½ tsp. ground cinnamon**
- **½ tsp. ground cloves**
- **½ tsp. ground mace**
- **1½ cups packed light brown sugar**
- **2 eggs**
- **¾ cup canned pumpkin purée, preferably Libby's**
- **¼ cup milk**
- **2 tsp. vanilla extract**
- **4 cups confectioners' sugar, sifted**

1 Heat oven to 375°. Grease and flour two 8" round cake pans lined with parchment paper cut to fit; set aside. In a bowl, whisk together flour, baking powder, ginger, salt, cinnamon, cloves, and mace; set aside. In the bowl of a stand mixer fitted with a paddle, beat ½ cup butter and brown sugar on medium-high speed until smooth, 1–2 minutes. Add eggs one at a time, mixing well after each addition until smooth. Add half the dry ingredients and mix until just combined. Add pumpkin and milk, and then add remaining dry ingredients; mix until smooth. Divide batter evenly between prepared pans and smooth tops with a rubber spatula; bake until a toothpick inserted in center of cakes comes out clean, about 30 minutes. Transfer to a rack and let cool for 30 minutes; unmold cakes and let cool.

2 In the bowl of a stand mixer, beat remaining butter and vanilla on medium speed until smooth. Add confectioners' sugar, 1 cup at a time, beating after each addition until smooth. Increase speed to high and beat until frosting is light and fluffy.

3 Place 1 cake on a cake stand and frost the top with ⅓ of the frosting; stack second cake on top and frost top and sides with remaining frosting. Refrigerate cake; let cake sit for 1 hour at room temperature before serving.

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IN THE SAVEUR

KITCHEN

Discoveries and Techniques from Our Favorite Room in the House » Edited by Todd Coleman

Secrets from the Bistro Kitchen

Warming plates ensures that entrées remain hot long after the dishes arrive at the table. Before plating food, heat a stack of plates in a 200° oven until hot to the touch.

Poitrine de veau, or veal breast, is relatively inexpensive, and bistro chefs give it a rich flavor and tender texture through long braising or stewing. Use the *tendron*, or flank, from the cut to make Braised Veal Breast with Artichokes (for a recipe, see page 84), or bone out the breast, stuff it with herbs and garlic or ground meat and vegetables, and braise it for an elegant entrée.

Braising liquid, left over from when tough cuts of meat are slowly cooked in a bath of stock, wine, tomatoes, and herbs, becomes the perfect base for deeply flavored sauces. Strain the liquid, skim the fat from the surface, and simmer it until it concentrates in flavor and thickens enough to coat the back of a spoon. Then ladle the sauce over the meat.

Persillade, or chopped garlic and parsley, is tossed with fried potatoes or whisked into vinaigrettes to add an herbal, piquant flavor.

Compound butters are made by blending butter with flavorings, rolling into a cylinder, and chilling. This butter, seasoned with parsley and lemon, melts beautifully on a hot steak; or you can mix in garlic and add it to the Snails in Garlic–Herb Butter on page 78.

Celeriac, or celery root, has an earthy tang when eaten raw. When cooked, it lends a nutty taste to mashed vegetables.

A cartouche, or parchment paper lid, keeps food moist while allowing for some evaporation when making dishes like the Potato Galette on page 80.

Duck fat is the most flavorful frying medium for french fries; it's great for basting chicken, too.
—*Hunter Lewis*

MICHAEL KRAUS (8)

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OUR
FAVORITE Foodie Finds

Our board members travel every inch of the globe to bring you the best in culinary destinations. Here, we share some of their recent highlights.

SUZY NEVINS just returned from Ireland, where she kept busy making the pistachio tart from Hayfield Manor in Cork. The surprise favorite restaurant was Mulcahy's in Kenmare, with its delicious farm-to-table food.

KRISTY ADLER recently had an incredible dinner while in Las Vegas at Twist, a Pierre Gagnaire restaurant, located on the 23rd floor of the Mandarin Oriental. The food, ambience, and service were extraordinary!

JENNIFER CAMPBELL spent her last vacation in Egypt, where the depth of flavors and variety in the culinary traditions were as rich as the history of this ancient civilization.

SUE KASMAR enjoyed the land of the Gypsy Kings—Spain's Basque Country, where the red wines of La Rioja and the local music made people want to dance!

ROBERTO AGOSTINI visited the Antico Ristoro restaurant at La Mola Resort near Verona, Italy, an excellent secluded resort with a menu of home-cooked dishes, and exclusive wine from a local winemaker. Even his 7-year-old grandson loved it!

ADAMARIE KING had a gastro-tour of Mexico's heartland, where she sampled the best *cecina* tacos, and luscious roadside tamales courtesy of the "Queens of Street Food," Guadalupe and Clemencia Alonso, in Texcalyacac, Mexico.

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Reinventing a Classic

As much as we love them, mashed potatoes can seem a bit plain next to the other, brighter dishes on the holiday table. So we were excited to test a recipe from Marietta, a home cook in upstate New York, for sage mashed potatoes (see "Our Town," page 98), which involves a few ingenious methods for infusing the herb's brisk fragrance into the mash. Here's how to do it. ❶ Cut 3 lbs. unskinned red potatoes into large chunks and remove the leaves from 6 sprigs of fresh sage, then cook the potatoes and sage stems in a large pot of boiling salted water until the potatoes are just tender, about 20 minutes. While the potatoes cook, mince the fresh sage leaves. ❷ Drain the potatoes, return them to the pot, mash them coarsely, and set aside. Add the boiled sage stems and minced leaves to a medium saucepan along with 2 cups half-and-half, 12 tbsp. unsalted butter, and 8 cloves minced garlic and heat the mixture over medium heat just until it begins to boil; immediately remove from heat and allow to steep for 30 minutes. ❸ Strain the mixture, pour it into the pot containing the mashed potatoes, season with salt and pepper, and stir until smooth. ❹ Before serving, garnish the mashed potatoes with more chopped fresh sage leaves to add an herbal kick. *—Ben Mims*

TODD COLEMAN (4)

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This holiday season, SAVEUR, along with some of the country's top chefs, will give back through a special auction platform that will raise money and awareness for charities across the globe. Starting on November 16, you will have the chance to bid on once-in-a-lifetime cooking and dining experiences with some of the most incredible chefs in the industry. Bid on auction prizes from chefs Eric Ripert, Scott Conant, John DeLucie, Chris Lee, Tony Mantuano, and more! So mark your calendars, and log on to SAVEUR.com/GiveandTaste on November 16 to start bidding!

What's in a Glass

THERE'S AN ALCHEMY that occurs when wine comes into contact with air—a reaction between alcohol and oxygen that unleashes the wine's complex flavors and aromas. When we tasted our way through some of California's best wines (see "The New California Wine," page 45), we encountered glasses designed to enhance the flavors and aromas of particular varietals. Here's a survey of some of the best of them. —*Gabriella Gershenson*

Pinot Noir
Designed for fruit-forward, new-world pinot noirs, this glass's wide bowl allows for ample aeration, while extreme contours concentrate the bouquet.

Chardonnay
Big chardonnays with good acidity, like Pouilly-Fuissé, thrive in oversize bowls, which allow plenty of air into the glass to coax out its nuanced flavors.

Bordeaux
Concentrated red wines do well in a glass with a tall, generous bowl—the girth encourages oxidation; the elongated shape limits alcohol fumes.

Sauvignon Blanc
This narrow glass was originally made for aromatic white wines, like sauvignon blanc. The pretty, tapered top concentrates aromas.

Brandy
The bulbous globe and short stem of the snifter encourage drinkers to warm the glass with their hands, which releases the wine-based spirit's aromas.

Burgundy
Fruity pinot noirs from Burgundy are best served in tapered glasses that swell in the middle, allowing the bouquet to develop fully.

Stemless White Wine
Stemless glassware has a casual appeal, and while heat from the drinker's hands warms the wine, it also helps to unleash its flavors.

Rosé
The flared rim directs wine to the top of the tongue, to temper acidity, while the moderate width was designed to emphasize the fruity aspects of rosé.

Syrah
This glass was designed for rich new-world reds by the glassware company Reidel. The wide shape tames intensity and the narrow rim focuses the fruit.

Chablis
Crisp, acidic chardonnays like those from this region do well in narrow glasses with less exposure to air; the smaller size also helps keep the wine cool.

Champagne
The tall shape of this classic, elegant glass keeps bubbles from dissipating, while the tapered rim focuses the drink's bouquet to the nose.

Port
Fortified, high-alcohol wines do better in a small glass, which concentrates fruit but keeps alcohol vapors at bay.

MICHAEL KRAUS (12); TODD COLEMAN

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Sweet Disposition

THE SECRET INGREDIENT in Tom Colicchio's ethereally light and buttery Parker House rolls (see page 61 for a recipe) is barley malt syrup. The chef uses it in place of the honey or sugar that traditional recipes call for to give the rolls hints of caramel and molasses. Made from sprouted barley grains that are dried and then stewed down until they form a viscous concoction, the syrup's malty fragrance and slightly sour overtones add depth and complexity to something as seemingly simple as white bread rolls. Only half as sweet as conventional white sugar, barley malt syrup is often used in baked goods like bagels and German sourdough rye. It's also used in beer production because its high protein content helps feed the yeast during the fermentation process—and it does the same thing in Colicchio's rolls as they rise. Other sweeteners, like dark corn syrup and molasses, can be substituted, but the heady aroma and flavor of the malt syrup can't be matched. Use it in gingerbread, dark rye or wheat bread, barbecue sauce, baked beans, mashed sweet potatoes, or any other recipe where you'd normally use liquid sweeteners, for a more complex flavor and pleasant sourness. (See page 114 for a source). —*B.M.*

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Turkey Hunt

1 **Heritage turkeys** are old-fashioned breeds—typically with a more elongated frame and leaner breast meat than the standard supermarket bird—that farmers like Frank Reese of Good Shepherd Poultry Ranch in Tampa, Kansas, are raising again, and we couldn't be happier about it. You'll pay top dollar because these turkeys live outdoors, eat a vegetarian diet without antibiotics, and take nearly twice as long to raise as commercial birds, but they boast a much fuller flavor. Their delicious, lean meat is well suited for braising, as in the Turkey with Sauerkraut, Riesling, and Pork Sausages recipe on page 94.

2 Butterball's premium young frozen turkeys are **"pre-basted"**—that is, injected with a solution that includes salt (so there's no need for brining), starch, and sodium phosphate, which keeps the turkey juicy. Roast a Butterball whole, or cut one into parts to make the Roast Turkey with Root Vegetables and Gravy recipe on page 96.

3 Turkeys labeled **"natural,"** like the ones sold by Ashley Farms in Winston-Salem, North Carolina, are typically grain fed and raised antibiotic- and hormone-free. You can order one from a butcher or specialty store; the cost is generally more per pound than for a conventionally raised bird. We recommend brining these turkeys to boost their flavor and juiciness; for recipes like the Sage-Brined Roast Turkey with Oyster Dressing on page 94, there's nothing better.

4 **Kosher turkeys** are processed according to Jewish dietary law under rabbinical supervision; salting, part of the process, makes them moist and flavorful. We like relatively inexpensive brands such as Kosher Valley and Empire Kosher. A kosher bird is a reliable choice for a wide range of preparations, from the Turkey in Mole Poblano (page 94) to the Boudin-Stuffed Turkey Breast (page 96). *—H.L.*

See The Pantry, page 114, *for turkey sources.*

1

2

3

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TODD COLEMAN (4)

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THE PANTRY

A Guide to Resources

In producing the stories for this issue, we discovered ingredients and information too good to keep to ourselves. Please feel free to raid our pantry!

BY BEN MIMS

Fare

When in England, stop at **Mr. Fitzpatrick's** temperance bar (Unit 1, Fallbarn Road, Rawtenstall, Rossendale, BB4 7NT; 017/06/23-4620; mrfitzpatricks.com). Wile visiting Big Sur, California, dine at **Nepenthe** restaurant (48510 Highway 1; 831/667-2345; nepenthebigsur.com). When in Thailand, visit Charin Garden Resort and sample its famous **coconut cream pie** (83, Moo 1, Mae Sua, Chiang Rai; chiangraiprovince.com/htl/charin), and to make the recipe (see page 22), buy **young coconuts**, available from Melissa's/World Variety Produce (prices vary by availability; 800/588-0151; melissas.com). In New York City, dine at the **Little Owl** restaurant (90 Bedford Street; 212/741-4695; thelittleowlnyc.com). When in **Oregon**, travel to Portland to try the salted pepper squid at Thien Hong (6749 Northeast Sandy Boulevard; 503/281-1247); the Sauvie Island beet salad at Evoe, inside Pastaworks (3731 Southeast Hawthorne Boulevard; 503/232-1010); the *khao mangai* at Nong's Khao Man Gai (1003 Southwest Alder Street; 971/255-3480); the crispy sweetbreads at Paley's Place (1204 Northwest 21st Avenue; 503/243-2403); and the *affogato* at Spella Caffè (corner of Southwest 9th and Alder streets; 503/752-0428; or 520 Southwest 5th Street at Southwest Alder Street; 503/752-0264). To purchase drinks from Oregon, find more information on pinot noir from Willamette Valley Vineyards (800/344-9463; willamettevalleyvineyards.com), *eau-de-vie de poire* from Clear Creek Distillery (503/248-9470; clearcreekdistillery.com), aviation gin from House Spirits (503/235-3174; housespirits.com), and the Widmer Brothers brewery (503/281-3333; widmer.com). To sample Oregon's regional flavors, order pork from Carlton Farms (800/932-0946; carltonfarms.com), Willamette Valley–grown hazelnuts from Freddy Guys Hazelnuts (503/606-0458; freddyguys.com), Dungeness crabs from South Beach Fish Market (866/816-7716; southbeachfishmarket.com), and native mushrooms from Oregon Mushrooms (800/682-0036; oregonmushrooms.com). To plan a trip to Newfoundland, where you can sample a **Jiggs dinner**, go to newfoundlandlabrador.com. To order the **Château D'Arlay Macvin du Jura**, contact Liner & Elsen Wine Merchants ($38 for a 750-milliliter bottle; 800/903-9463; linerandelsen.com), or contact the importer, Wines of France (908/654-6173), for more information.

Ingredient

To prepare the Ethiopian collard greens (see page 42), buy **ground fenugreek** ($5.99 for a 3-ounce pack), **nigella (kalunji) seeds** ($6.99 for a 3-ounce pack), and **black cardamom** ($3.99 for a 1-ounce pack), available from Kalustyan's (800/352-3451; kalustyans.com), which also carries **Kashmiri chile powder** ($5.99 for a 2.5-ounce jar) and **asafetida** ($4.99 for a 50-gram can) to make the Kashmiri collard greens (see page 43).

Cellar

To sample California wines, visit these winemakers: Will Bucklin at Bucklin Old Hill Ranch (8 Old Hill Ranch Road, Glen Ellen; 707/933-1726; buckzin.com), Ted Lemon at Littorai Wines (788 Gold Ridge Road, Sebastapol; 707/823-9586; littorai.com), Randall Grahm at Bonny Doon Vineyard (328 Ingalls Street, Santa Cruz; 831/425-4518; bonnydoonvineyard.com, and Vanessa Wong at Peay Vineyards (207A North Cloverdale Boulevard #201, Cloverdale; 707/894-8720; peayvineyards.com). Visit these emerging wine regions: Redwood Valley in Mendocino, El Dorado in the Sierra Nevada foothills, Fort Ross–Seaview on the Sonoma Coast, and Templeton Gap in Paso Robles. The following wineries offer tastings of some of our favorite wines: Rubicon Estate (1991 St. Helena Highway, Rutherford; 800/782-4266; rubiconestate.com), Schramsberg (1400 Schramsberg Road, Calistoga; 707/942-4558; schramsberg.com), Foxen (7600 Foxen Canyon Road, Santa Maria; 805/937-4251; foxenvineyard.com), and Pride Mountain (4026 Spring Mountain Road, St. Helena; 707/963-4949; pridewines.com). During your trip, stay at one of these hotels: Meadowood Napa Valley (900 Meadowood Lane, St. Helena; 800/458-8080; meadowood.com), Calistoga Ranch (580 Lommel Road, Calistoga; 707/254-2800; calistogaranch.com), or the Grand Hyatt San Francisco (345 Stockton Street, San Francisco; 415/398-1234; grandsanfrancisco.hyatt.com).

Classic

To make Colicchio & Sons' Parker House rolls (see page 61), use **barley malt syrup**, available from Eden Organic ($5.48 for a 20-ounce jar; 888/424-3336; edenfoods.com).

Spirit of the Bistro

To prepare the snails in garlic–herb butter (see page 78), buy **canned Burgundy snails** ($45.50 for a 28-ounce can containing 6 dozen snails) and **snail shells** ($24.90 for 3 dozen), available from Le Village (888/873-7194; levillage.com). To make the duck with olives (see page 80), buy a **whole Muscovy duck** from D'Artagnan ($35.99 for a 3.5–4.5-pound duck; 800/327-8246; dartagnan.com), which also carries **rendered duck fat** ($5.99 for a 7-ounce container) to make the bistro french fries (see page 80).

Consider the Turkey

To prepare the turkey with sauerkraut, riesling, and pork sausages (see page 94), buy **rendered duck fat** from D'Artagnan (see above), raw sauerkraut from Wills Valley Farm Products ($16 for a 14-ounce jar; 717/284-5751; willsvalley.com), and **knackwurst** ($5.99 for an 11.5-ounce pack), and **bauernwurst** ($5.99 for a 12-ounce pack) from Schaller & Weber (718/721-5480; schallerweber.com/store). To make the braised turkey in mole (see page 94), use **Mexican chocolate**, available from World Wide Chocolate ($5.99 for an 18.6-ounce package; 800/664-9410; worldwidechocolate.com). To make the boudin-stuffed turkey breast (see page 96), purchase **pork boudin**, available at Cajun Grocer ($3.95 for a 1-pound pack; 888/272-9347; cajungrocer.com).

Kitchen

To order some of our favorite brands of **mail-order turkeys**, contact Heritage Foods USA for a heritage-breed turkey ($94 for a 12–14-pound turkey; 718/389-0985; heritagefoodsusa.com), grocery stores around the country for Butterball fresh young turkeys (prices vary for a 10–32-pound turkey; butterball.com), Allen Brothers for its Ashley Farms-brand natural turkey ($74.95 for a 10–14-pound turkey; 800/957-0111; allenbrothers.com), and Whole Foods markets for its Kosher Valley–brand certified-kosher turkey ($2.99 per pound for a 15–24 pound turkey; wholefoodsmarket.com).

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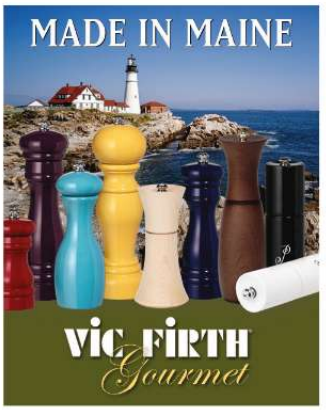

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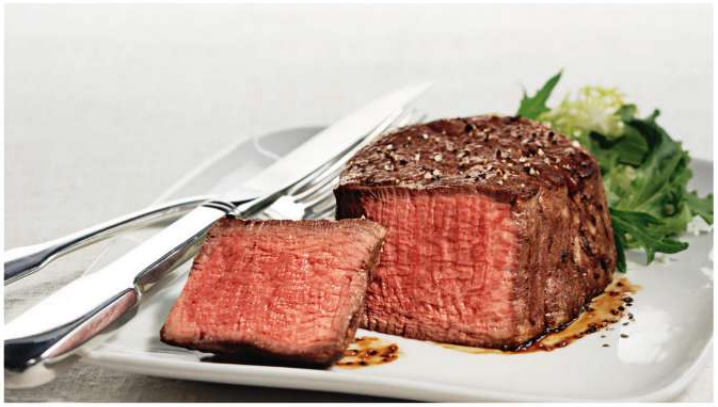

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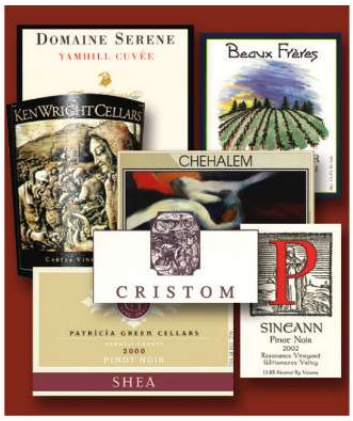

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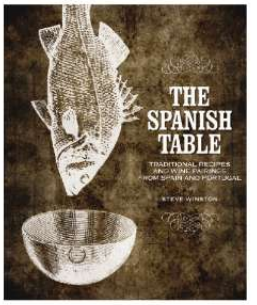

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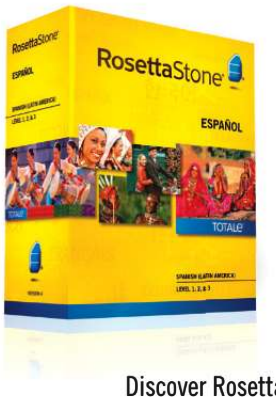

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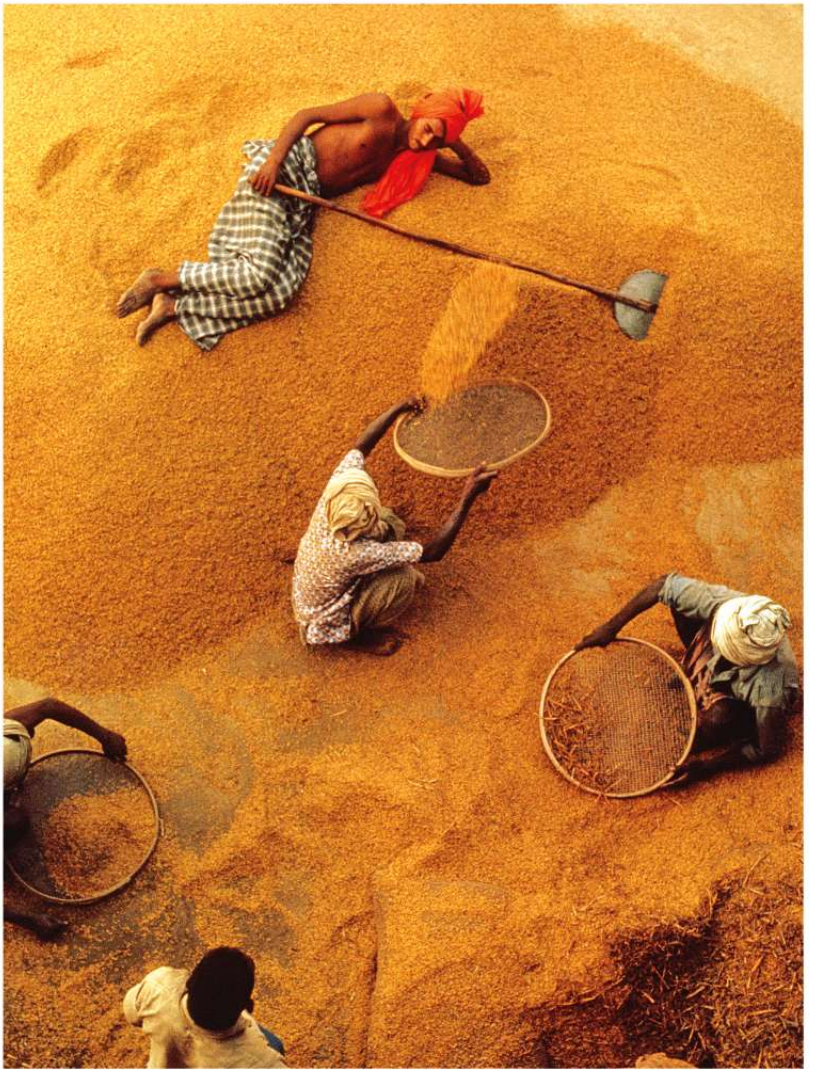

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